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PROVISIONER

MARCH 3 . 1945

eading Publication in the Meat Packing and Allied Industries Since 1891

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Buffalo Headcheese Meat Cutter



Buffalo Pork Fat Cuber

One: Buffalo Pork Fat Cuber... If you specialize in Blood Sausage, Headcheese, Mortadella, Bologna and other specialties, this machine will pay for itself in time and labor savings. It adds to the attractiveness and sales appeal of many specialties.

Strips of pork fat, cooked meats and cheese are cut vertically, horizontally and cut off by circular fine quality steel knives.

Cutting heads for 14", 38" or 1/2" cubes are available.

Two: Buffalo Headcheese Meat Cutter improves the appearance of Headcheese, Souse, Sulz and similar specialties to the extent that they are attractive and appealing to the public. There is no mashing or tearing of cooked meats that spoil the sales appeal of the finished product. The BUFFALO Headcheese Cutter cuts meat into long square strips of uniform size with clean, shear cuts.

The knives are well guarded by a high hopper. Heavy knife shafts are mounted on oversize bearings. Supporting framework is heavy and rigid. Hopper and top plate swing back in one unit, exposing all knives for easy cleaning. All parts coming in contact with meat are heavily tinned.

The construction and operation of these machines are fully described in our illustrated catalog. We'll be glad to send you a copy free.

JOHN E. SMITH'S SONS CO. 50 Broadway Buffalo, New York

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Let this coupon introduce you to a new standard of uniformity in lecithin... CENTROL

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THE CENTRAL SOYA COMPANY Products Division, Dept. NP-33 Ft. Wayne 2, Indiana

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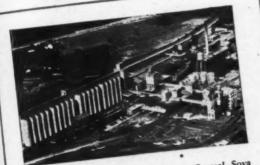
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Average yearly Lecithin consumption

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Centrol is Lecithin made by the Central Soya Company, one of the world's largest processors of soybeans and a major producer of bulk Lecithin for years. In keeping with the responsibility for years. In keeping with the responsibility such large production, Central Soya Lecithin is such large production, Central Soya Lecithin is such large production of under its own name, CENTROL—a now sold under its own name, CENTROL—a from bean to finished product, by one organization from bean to finished product, by one organization Today, more and more of the largest users are Today, more and more of specifying CENTROL.



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Laboratory-controlled from bean to finished product

A product of Central Soya Co., Inc., Fort Wayne 2, Indiana • One of the world's largest soy processors . . . makers of Mel-K-Soy, Hi-Soy, Soywip

Canada Distributor: H. Lawton & Co., Toronto

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LINES

PROVISIONER

Valume 112

MARCH 3, 1945

Number

Table of Contents

New Draft Deferment Plan11
Point Values Raised in New Table16
Micro-Scale Photographic Technique13
Boned Beef as Postwar Item15
NIMPA Schedules Regional Meetings11
Lard Set-Aside Exemptions11
War Agency Orders19
A Page of New Equipment27
Armour Report to Stockholders29
Must Process Set-Aside Product29
OPA Hits Retail Violations18
Meat and Gravy46
Up and Down the Meat Trail21
Classified Advertising45

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Tell the Story Now -

Some American consumers, hungry for the good steaks, pork chops, ham and bacon that they won't find in their retail stores during the next few months, are going to look for someone to blame. The meat packing industry may find itself chosen for that role unless it does an effective public relations job in explaining the meat shortage.

It does not take much to put the industry on the spot—an exasperated comment by a retailer that "Aw, the packer wouldn't give me any meat today," will do the trick if his listener is unquestioning and if the dealer is disinclined or unable to give any explanation of why the packer couldn't supply him.

Other sources, too, may confuse the public with respect to the situation and, in an effort to provide an easy answer to a question which is really complex, will be only too ready to pin the responsibility on the meat industry.

Realizing the danger in the situation, some individual companies and industry groups are already endeavoring to place the facts before the public through their advertising and publicity and by means of direct contact with meat retailers, consumers, employes and employes' friends.

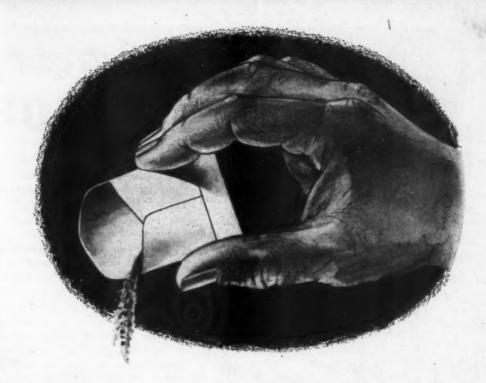
In recent weeks THE NATIONAL PROVISIONER has reproduced examples of packer advertising which tell about the high percentages of some kinds of meat which are going to the government for our armed forces and lend-lease. The Provisioner of February 24, page 16, gave the figures on probable production, government requirements and civilian supplies for the first half of 1945. These figures aren't rosy reading—but they are convincing evidence that the meat does not exist to give civilians all they want.

Recognizing that a public relations job of this kind should be done at the "grass roots" level as well as in the press and on the air, one large company this week sent out a letter to its key personnel all over the country giving them the facts to pass on to retail customers, producers, employes and their friends.

Leading off with the statement that civilian meat supplies in the first quarter of 1945 will be 38 per cent smaller than in 1944, and in the second quarter will be 35 per cent under last year, this packer details the percentages of different kinds of meat which he must set aside for government purchase. For beef these are: 60 per cent of choice, good and commercial steers and heifers, except extremely light weights; 70 per cent of all utility steers, heifers and cows; 80 per cent of all canners and cutters. For pork: 50 per cent, approximately, of dressed weight, and of lard, 68 per cent of production.

The government is also taking a large proportion of lamb and veal production, including about 40 to 50 per cent of choice and good lambs and 50 per cent, approximately, of choice, good and commercial veal produced within specifications.

(Continued on page 25.)



WHAT IS A SECRET INGREDIENT?

T's that ingredient in any food product that is the hardest to control—it causes most of the headaches in your manufacturing processes—it's worth more to you in creating consumer demand than any other single factor—it's TASTE.

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Stange's exclusive process of flavor extraction can be your "secret ingredient"—Stange's Cream of Spice (C.O.S.) seasonings can give you flavor control in a concentrated, easy-to-use form that will never vary, that will dissolve quickly and eliminate excessive mixing. Take the "guess"

work" out of your seasoning operation this easy, Stange Way.

The Stange technical staff of the country's finest experts will help you develop your own "secret ingredient," a fixed-flavor, natural spice formula, tailor made for you and you alone, that requires no further blending in your plant. Ask your Stange representative for full details.

WE TELL ALL

in the new Stange Booklet "Forty Years of Stange Progress"—thirty two pages of facts on the exclusive Stange process of natural spice extraction and Certified Food colorings. Write for your free copy today.



• WM J. STANGE CO. • 2530 W. MONROE ST., CHICAGO 12, ILL.

SEASONINGS

Open Letter to

To P.F.C. Joe for Somewhere on the Fighting Front"

Just a line to let you know were still in there pitching and wort take a breather till your But we're planning for planning for the day when you and millions for the day when you and millions of other tellours like you come book to do an even bigger job that's shaping to do an even bigger job that's shaping up for plants like ours. Keep up the job and ours is finished. good work! Sincerely "The Chief" The job of supplying meat for Service, Lend Lease and Civilian requirements is truly a big one . . . a 25,000,000,000 pound* GIANT!

And, likewise, the job of supplying future needs that will be ruled by competitive markets, efficient and economical operations and better products, is looming big on the post-war horizon.

But in either case, HOTTMANN EQUIPMENT . . . Kutmixers and Mixers for production . . . Fat Melters, Percolators and Blood Tanks for salvage ... will do the kind of a wartime or a peacetime job that you want. So get in touch with HOTTMANN, today!

*"National Provisioner" Figures

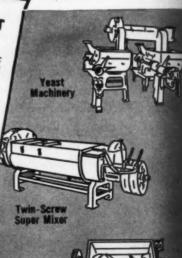
HOTTMANN EQUIPMENT IS PRACTICAL

Where you find a need for a specific Where you had a need for a special type of mixing or recovery equipment in your plant, there's generally a HOTTMANN Unit that holds the

That's because HOTIMANN equipment has been developed by practical meat men to fill a vital purthemselves, have found to be economically accessing the second control of the seco inemserves, nave round to be economically necessary. So you invest in the means to do a necessary. So you invest in the than a mass of iron and steel, when you buy HOTTMANN EQUIP. equipment needs with HOTTMANN . Now!

HOTTMANN

Specialists in Mixing and Recovery Problems



Mixer, Interior view

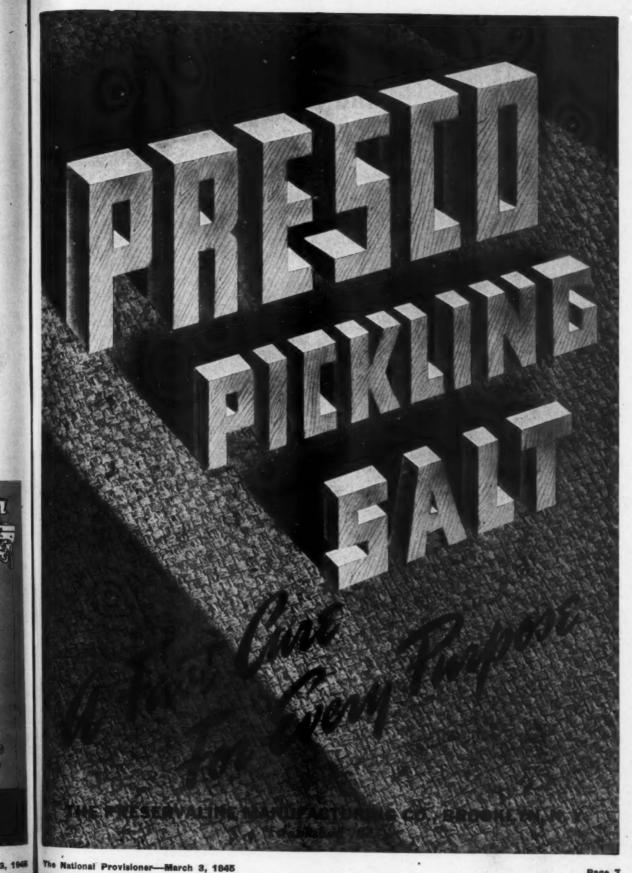
THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

Improved Catch Basin

Philadelphia, Penna.

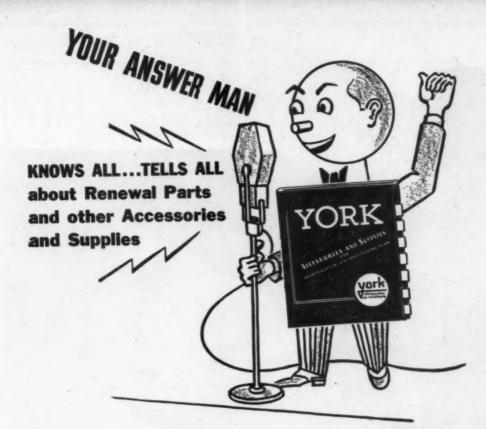
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The National Provisioner-March 3, 1945

Page 7





Whatever your question, the "York Catalog of Accessories and Supplies for Refrigeration and Air Conditioning Plants" has the answer. All the essential information you need for placing an efficiently handled order is completely and concisely covered in one of the following sections:

ACCESSORIES AND SUPPLIES • COLD STORAGE DOORS
ICE CANS AND AIR FITTINGS • RENEWAL PARTS
VALVES AND FITTINGS • TABLES AND DATA

Each gives complete information on sizes, weights, performance data, *net prices*, photos, mechanical drawings, descriptions, etc.

This unique and valuable catalog comes in loose-leaf form for the insertion of new pages as you receive them. Write for it on your business letterhead.

Write today.

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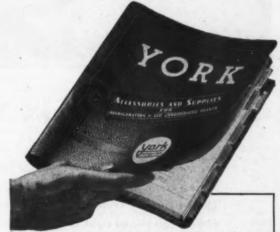
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3, 1945

York Corporation, York, Penna.





Notice the handy tabs of York's "Catalog of Accessories and Supplies." Whether you're looking for information on . . .

Air Filters Automatic Controls Brine Testing Sets Calcium Chloride

Coils and Piping Cork Board Cork Pipe Covering

Gas Masks Motors and Pumps

Tube Cleaners

A flick of the wrist and the information is right in front of you.

YORK

REFRIGERATION AND AIR CONDITIONING

TEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

The National Provisioner-March 3, 1945

Page 9



Armour's Natural Casings

★ You know your sausage formulas result in good flavor. Do you know that they keep that flavor in the display cases—and right to the consumers' tables? The way to get the best assurance that delicate flavor and freshness are preserved in the best possible way, is to seal it in with Armour's Natural Casings. Besides, you achieve that

invitingly plump, well-filled appearance that wins initial sales.

Limited quantities of Armour's flavor-sealing, natural casings are available in a variety of types and sizes, all carefully selected, graded and inspected. Call your Armour Branch or Plant today for help in working out your natural casing supply problems.

ARMOUR and Company

Page 10

The National Provisioner-March 3, 1945

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April 1: meeting while the division ably an mear furth

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MID Ruling on Fleshing Fats in Lard: Defrosting

Federal meat inspectors have been instructed in MID memorandum 61 that frozen tongues, tripe and other organs or parts and frozen cuts of meat such as hams, bellies, pork loins and trimmings, whether frozen in blocks or otherwise, may be defrosted in water or mickle with the use of facilities acceptable to the inspector in charge. The handling of the product should be such that meat food product which may be prepared with the defrosted product will not contain excessive water.

The memorandum from A. R. Miller, chief of the meat inspection division, said that before product is defrosted in water or pickle, a careful examination should be made to make certain that there is no evidence of soilage or unsoundness. If necessary, such examination should include the defrosting of representative samples by means other than in water or pickle.

In Memorandum 62, also issued recently, it was ruled that fresh, clean, sound fat obtained in the fleshing of fresh pork skins may be used in lard. This modifies the part of the definition for "scrap fat" that refers to the tissues derived from fresh skins, in Circular Letter 2272 of October 4, 1940.

Fresh ham skins, fresh pork shoulder picnic skins and the like may be used in the rendering of lard when, taken as a lot, they have at least 65 per cent trimmable fat. This is interpretative of the definition for "detached skin" in the same circular letter.

DIVISIONAL MEETINGS OF NIMPA TO BE HELD IN MARCH AND APRIL

Vice president Lorenz Neuhoff, jr., of the National Independent Meat Pack es Association, has called a meeting of the southern division of that organization to be held at the Henry Grady hotel, Atlanta, Ga., on Wednesday, March 14. The eastern division of NIMPA will meet at the Belvidere hotel in Baltimore m Friday, April 6, according to an announcement by John A. Heinz, divisional vice president.

The central division of NIMPA has tentative plans to meet at Chicago on April 18, one day ahead of the annual meeting of NIMPA's board of directors, while the southwestern and midwestern evisions of the association will probally announce their meetings in the mear future.

Attendance at the divisional meetings will be limited to 50 persons to stay within requirements of the War Committee on Conventions, it has been annnced

OPA RULES ON "CARLOAD" TO SEVERAL CONSIGNEES

In answering recent inquiries questioning the applicability of the carload discount provisions of RMPR 148 where a carload consists of smaller shipments to different consignees at the same unloading point, the Office of Price Administration has ruled that a shipment of this kind comes within the definition of "carload" in Section 1364 (a) (9) if the combined consignments meet the weight requirements and there is a single delivery point. If each consignee takes delivery at the railroad unloading station, the "single delivery point" requirement is satisfied.

Thus, if A in Chicago ships by rail to B, C and D in New York a sufficient volume combined to meet the weight requirement of a "carload," and B, C, and D each takes possession of his part of the shipment at the railroad unloading station in New York, there has been a "shipment by rail to a single delivery point" within the meaning of "carload" in Section 1364.32 (a) (9) and the \$1 discount of Schedule II (c) of Section 1364.35 is applicable to the pork cuts sold to B. C and D respectively.

Packers in 20 States Are **Exempt from Lard Set-Aside**

Class 1 federally inspected packers in California, Connecticut, Delaware, Florida, Georgia, Maine, Maryland, Massachusetts, New Hampshire, New Jersey, New York, North Carolina, Oregon, Pennsylvania, Rhode Island, South Carolina, Vermont, Virginia, Washington, West Virginia, will not be required to set aside lard for government purchase beginning March 4. The exemption extends until further order and is provided by Amendment 9 to WFO 75.3. Class 1 slaughterers in all other states must continue to observe all requirements of WFO 75.3.

SUBSIDY APPEAL RULING

In a case involving the Illinois Packing Co., Chicago, the Emergency Court of Appeals has ruled that protests on government subsidy payments must be filed with the Defense Supplies Corporation rather than with the Office of Price Administration. The case was brought by the packing company against Chester Bowles, Price Administrator. The Court dismissed the case on the ground that it was improperly filed, and indicated that a complaint brought against the Defense Supplies Corporation and denied by that agency then could be taken before the Emergency Court of Appeals for further consideration.

Deferment Plan for Indispensable Meat Industry Employes

PROCEDURES for requesting deferments for a limited number of 2A and 2B draft registrants under 30 years of age who are performing indispensable work in the meat packing and fats and oils industries have been set up by the War Manpower Commission and the Selective Service System. The plan calls for the certification to local draft boards by district, regional and national offices of the War Food Administration of the names of men 18 through 29 years of age who were classified 2A or 2B on January 1, and who, in the interest of the war effort, should be given greatest consideration for deferment.

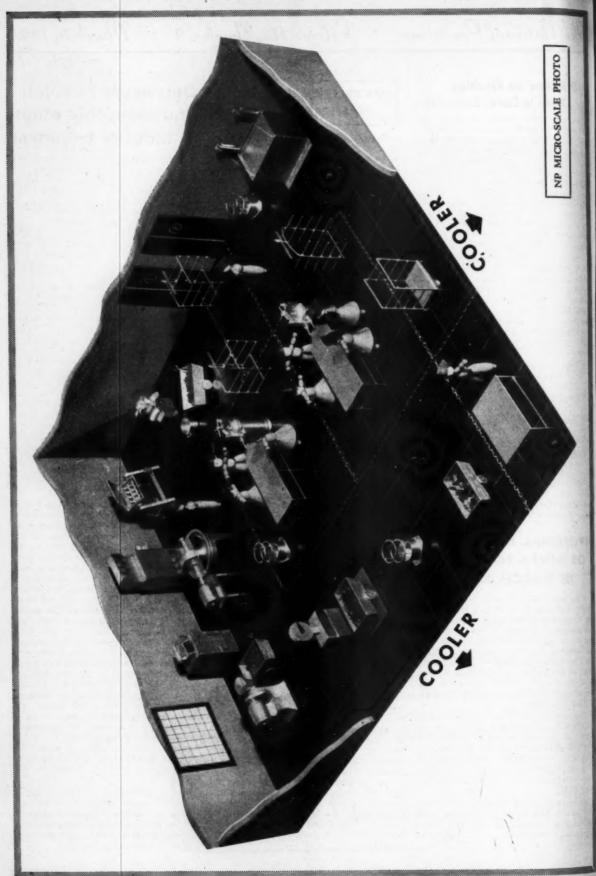
Selective Service has also issued new instructions to draft boards permitting men in the registrant age 30 through 33 to be classified as Class 2A only if "necessary to and regularly engaged in" an activity in support of the national health, safety, or interest." Formerly these registrants could be classified as 2A if "regularly engaged in" such an activity. This will automatically change the classification of a number of men in this age group from 2A to 1A.

Qualification Difficult

WFA officials explained that procedure for certification of indispensable workers was evolved to protect a vital "hard core" of essential workers in the 26 through 29 age group in view of increased military need for young men. The final decision as to whether a man should be deferred or not rests with the local selective service board, subject to appeal, but local boards will not ordinarily consider applications for deferment without certification by the appropriate agency. Relatively few men under 30 can be certified for occupational deferment. No person can be certified for deferment unless he is doing indispensable work in the essential activities specified. A man is not considered indispensable if he can be replaced from less essential work within the plant, or by recruitment from without the plant, or if a recruit or transferee can be qualified to perform his work through three months of intensive training. Men engaged in work for postwar purposes are not eligible for de-

With introduction of this program the 42A Special procedure heretofore applied to registrants under 26 years of age has been abolished. Deferment assistance now treats with registrants un-

(Continued on page 28.)



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The models rearra plants in var nique the moment, future proble visualiplan a of Kat of plan have I able to being

PROVISIONER DEVELOPS A NEW TECHNIQUE FOR ILLUSTRATING MEAT PLANT ARTICLES

THE NATIONAL PROVISIONER this week announces the development and adoption of a new photographic technique which it believes will prove of great value in illustrating meat dant articles. As worked out by memof the Provisioner staff, the Micro-Scale method, involving table-top photography of scale-sized reproductions of neat plant equipment, will enable Provisioner editors to picture, in miniature, complete layouts of meat plant departments, showing in true perspective the location of equipment items and other details not always readily apparent in the customary two-dimensional floor

A typical sausage plant layout photographed in Micro-Scale is shown in the fall-page illustration at the left. While the use of this system will currently be confined to the sausage department, plans call for extension of the technique to other meat plant departments at a

The accompanying illustration, readare reminded, is not intended to represent the sausage department of any specific plant, but is published primarily to introduce this new photographic technique to men in the meat packing and sausage manufacturing field. It depicts a possible sausage department layout incorporating a single grinder, silent cutter and vacuum mixer. two stuffing tables, a unit cooler, an ice machine, cook tank and various accesmry equipment items. Provisioner readers may wish to point out more efficient arrangements of this same sausage room, utilizing the identical pieces of equipment. We shall be happy to receive their suggestions.

Many Plants Use Models

The use of three-dimensional scale models as a guide in setting up and rearranging the layout of industrial plants is not new; a number of plants in various fields have found this techsique an invaluable aid in working out the most logical positioning of equipment, providing proper allowance for future expansion and solving other problems which may be difficult to visualize when working with a floor plan alone. At the Fleetwings division of Kaiser Cargo, Inc., accurate models of plant setups are used regularly and have been found to be extremely valuable tools. Similar model layouts are being employed by Westinghouse Elec-

EQUIPMENT SCALE-SIZED

Comparison with standard-length cigaret indicates relative size of silent cutter in Micro-Scale layout. All equipment is built to scale of 1/2 inch to 1 foot. Lines on floor represent 5-foot squares.

'Micro-Scale' Photographs of Model Sausage Room Enable Editors to Picture Both Actual and Planned Layouts in Correct Perspective

tric & Mfg. Co. executives and foremen to obtain a clearer picture of proposed plant changes.

The usefulness of scale models in such applications was strikingly emphasized in the case of a large printing concern in the Pacific Northwest, which not long ago was faced with the problem of moving its entire plant into another building. By making up small scale models of its presses, type cases and other equipment in conjunction with scalesized floor area sketches, this company was able to determine the exact location of every piece of equipment in advance. When moving day arrived, the transfer, which might have been nothing short of chaotic without preliminary and thorough planning, found each item of equipment going right into proper location, as decided upon from the scale model setup.

While the principles utilized in the NP Micro-Scale method are thus well known to architects, engineers and other technical men, THE NATIONAL PROVI-SIONER, in adapting the photography of scale model setups for illustrative purposes, believes this may mark the first time a trade publication has made use of the technique as a regular and continuing feature of its own editorial format. Present plans also call for a number of other applications of the basic method by the Provisioner organization. The exact nature of these other uses will be made public at a later date.

With the Micro-Scale technique, Provisioner editors will be able to return to the office after visiting a sausage department and within a few minutes set up a miniature replica of the room, duplicating the location of all major equipment items and showing the relation of the room to coolers, smokehouses and other parts of the plant. This setup, when photographed and published, will provide readers of the maga-





PREPARING MICRO-SCALE SAUSAGE ROOM LAYOUT FOR PHOTOGRAPH

Members of Provisioner staff who developed NP Micro-Scale photographic technique pictured discussing details of layout shown on page 12 before photographing it. In the group, left to right, are R. Ashley Crandall, associate editor; Lester I. Norton, vice president; Val Wright, managing editor; Edward R. Swem, editor, and Robert V. Skau, market editor of the magazine.

zine a clearer conception of the entire department than would be possible with a conventional floor plan alone or with photographs taken in the actual sausage room, because of photographic limitations.

The location of doors, windows and other physical features of the department can be shown clearly and accurately in Micro-Scale photography, since the method makes possible the presentation of a perspective view of an entire room at a glance. Working with this technique, Provisioner editors can readily duplicate practically any type of sausage department setup and photograph it from any angle they consider most useful and informative. In order to obtain the same views of an actual room which can be shown with this method, it would be necessary to look down on the department from a "second floor" vantage point, with all inter-vening walls removed. The scores of different camera angles possible with this method will be readily apparent to any packer or sausage manufacturer interested in photography.

All model equipment used in the miniature setups was hand made by members of the Provisioner staff. The items are stylized in treatment and are intended to represent general types of standard sausage department machines and related equipment. The construction, finishing and painting involved many hours of painstaking work and necessitated the "scaling down" of

measurements in order to keep all equipment to the basic scale of ½ inch to 1 foot. Some of the models are of wood, while others, such as the stuffing tables, cages and smokestick trucks, are constructed of metal, with soldered joints. All equipment is finished in sev-

Let Us Put MICRO-SCALE to Work for You!

Are you planning to remodel or replace your present sausage department in order to get your full share of postwar business? Provisioner readers interested in seeing how their projected new departments will actually appear are invited to send us a simple sketch, showing principal dimensions and indicating the approximate location of all major items of equipment. We will set up a Micro-Scale layout based on your sketch and mail you a "preview" photograph of your sausage department as it will look when completed. This exclusive service is offered free of charge to Provisioner subscribers. Send layout sketches to Editor, The National Provisioner, 407 S. Dearborn St., Chicago 5, Ill.

Readers of the magazine are also invited to visit our offices when in Chicago and make use of our Micro-Scale models and related equipment as an aid in working out their sausage department layout problems.

eral coats of silver paint to provide maximum contrast with the dark floor in the finished photographs. The small figures representing sausage room employes are also closely to scale in height and were made by a New York manufacturer specializing in the production of display items and novelties. QMe Qua Yor app

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The basic scale of 1/2 inch to 1 foot, mentioned above, is adhered to throughout in the Micro-Scale setups. A piece of equipment having an overall length of 6 feet, for example, is represented on the miniature layout by a model 3 inches long. A unit cooler measuring 9 feet high scales down to a model with a total height of 4½ inches. Squares ruled on the floor of the model are 21/2 inches in size and represent 5-foot squares on the full-sized floor. Their use assists the observer in judging room areas quickly and also aids in determining the exact location of equipment. The photo shown on page 12, for example, represents a sausage room measuring 55 by 60 feet in size.

Particularly interesting in the Micro-Scale method is the technique used to show the location of overhead raits. When this problem was under consideration, it was pointed out that the use of overhead rails in the model layout, while mechanically possible, would tend to distort the apparent location of the rails with relation to the equipment beneath them when photographed in perspective. As an answer to this diffi-

(Continued on page 29.)





BONING AND WRAPPING ARMY BEEF FOR OVERSEAS SHIPMENT

1.—Carcass beef destined for troops overseas is boned at a Hoboken plant as Capt. Geo. Smale and Lieut. F. B. McDonnell, both of the Quartermaster Market Center, New York City, dosely observe methods and product. Boneless beef saves as much as 40 per cent in shipping, rail and warehouse space, a vital factor in wartime. 2—In succeeding operation, cuts of boneless beef are shown being wrapped in waterproof waxed paper under observation of Capt. Smale and Lieut, McDonnell.

PROZEN boneless beef and pork will prove as popular in the postwar civilian market as it has with the Army for feeding troops overseas, in the opinion of Major James E. Davis, QMC, officer in charge of the Army Quartermaster Market Center, New York City. Boneless beef first made its appearance as a wartime necessity for the conservation of cargo space aboard refrigerator ships, Major Davis explains, and has proved so successful in Army field kitchens that its popularity in home kitchens seems assured.

Advantages Cited

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3, 1945

Not only will the housewife be able to save needed space in her crowded postwar refrigerator, Major Davis goes on to say, but she will probably be able to buy a month's meat supply at one time. This will be possible because "shortly after the meat is boned it is frozen at temperatures ranging from zero to —10 degs. F., but it will keep indefinitely at temperatures around 15 degs., a temperature which can easily be attained in the quick freezing com-

BONED BEEF SEEN AS POPULAR ITEM IN POSTWAR ERA

partments of modern refrigerators."

Major Davis feels that "it is entirely conceivable that not too long after the war, when red points are being used for poker chips, the housewife may go to the frozen foods storage space of her refrigerator, select a roast of beef. a sirloin steak or a pork tenderloin which she had purchased weeks ago when the market was to her advantage. It will be clean because her selection will still be in the waxed paper in which it was wrapped at the boning plant. It will have retained its original flavor because quick frozen meat loses none of its qualities in the freezing or during the time it is stored. And best of all, she'll have no fuss preparing the meat for cooking because it will be boneless and

the tough gristle and excess fat will have been removed."

The Quartermaster officer's opinions have been substantiated by Army cooks in the field, who report that considerable time is saved because boned meat is ready for the oven, pot or pan and needs no work with knife or saw.

Three Types for Army

Boneless beef for Army consumption is packaged in steel strapped telescope fiber cartons, with each piece wrapped individually in waterproof waxed paper. Each box contains one of three classifications of beef: 1) meat suitable for roasting and frying; 2) for boiling or stewing, or 3) ground meat for meat loaves, hamburgers, hash and chili. The boxes weigh from 45 to 60 lbs. and are said to be easy to handle. Limited quantities of boneless pork are also being shipped abroad. The Quartermaster Corps reports that 100 lbs. of pork dresses down to 75 lbs. of solid meat, saving considerable cargo space, while 1,000 lbs. of carcass beef dresses down to as little as 700 lbs.





PLACING FROZEN BONED BEEF IN REFRIGERATED HOLD

3.—Handy, space-saving cartons of frozen boneless beef being lowered into hold of refrigerator ship at an eastern seaport for

troops abroad. 4.—Deep in the ship's hold, stevedores stack the filled cartons of meat under the supervision of Capt. Smale.

SERF (Including Kenher) Carcass or Side-(K. and

100	4		10	2	Fabricated Best Cata-Con.	Yimel Cate-Continued
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8.01	9 67	rib)	8.0	N X X	clear, fresh or curved (whole).	in or out
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1	7.07	Boneless	0.41	X X X	Bellies Skinless, fresh or	Shoulders Bonolom, a
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	2	Variety Ments:			To had the price value of any lines and servered by this table	A
-	9 0	All Items. (See Compumor Ch.	art.)	-	A DESCRIPTION OF THE PROPERTY.	
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Theoremen .	00	Dry Samuele Hard All	14	1	Chili one care with beam	corned hard heath?
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ì		specified. Meat in finish	1		Chopped ham (3 list and comt) 7.811 D.	eviled tongue
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*********	9	from weight of from bone	1	-	The state of the s	other designation of the Publishers who are
-	0.0	small and fish	-	10.0		7-7-1

Beef trimmings. Carcas meets. Hindquerter Churk (D grade only)... Shank meet

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Miscellaneous Voal Pro-

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New Trade Table Many Items Have Higher Values on

VEAL dasheding Ecohor)-Con-

PORE-Confessed

PORK-Centered Primal Cata-Continued.

AA. A. B. B.

Fabricated Best Cuts-Con. Steaks (short lois) BEEF (Incinding Kanher)

H. D. CPRETIVE MANO! 4, 1945 SECTION A. MEATS

fice of Price Administration this values - No. 23 - is shown on rather sweeping revision of Ta-NCREASES in point values for a large number of pork cuts, sausage and canned meat items and some low-point beet week, effective March 4. The new official table of trade pcint cuts were announced by the Of. this page and constitutes ble No. 22.

222222

Rib—Chine bense on Rib—Chine bense on Rib—chine bense on Shank—Fore Shank—fore Shank—med—Bonden

ler-Boned, rolled, and

cut chuck-Neck on. nest (Shoulder)

Voal trimmings Ground vas! (all grades)*. Ground vast (all grades)*

See Bessiess Vest (cull or ut
4.7:
grades)*

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bons removed
Log-Boned, rolled, and tied
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seek out.
Lotts steake-Plank off, kitchey

Logic (kidney and aust in)
Loine (kidney and cust in)
Pabricased Veal Cute (excluding
cull or utility grades):
Side (War Shipping speen.)... rack-Chine and blade

park—Sticed or

g skinned

nous Pork Products:

All other cuts not listed

values for pork cuts are 1 to 2 The increases in trade (and corresponding consumer) point points and all items in the sausage schedule now have point values with the exception of scrapple. Increases on sausage range from 1.8 to 2.7 points per

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ler clod

VEAL (Including Kesker)

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Variety Mento:

UND VEAL.—Connect from real rate has by a part paint fallen

ALLE PORT

schedule shows only one change February. The lamb -plucks have been given a Only a few changes are made in the point values of veal items, each change representing a reduction from the level in effect value of 0.8. during

> Army field ration, "K," Type Army field ration, "K," Type

> > Medit street (3 lite, and over)....

and soys lieks d and devided mests

MEATS IN THE OR GLASS CONTAINEDS Configured

Corned beef heath " Beef and gravy.

MEATS IN THE OR OLLING

table, but the rougher cuts. will call for more points in the ment is being made because the Values for choice beef cuts are slightly lower in the new OPA said this adjusthigher point cuts have not been moving while demand for low value cuts has resulted in a which have been low in value, scarcity of these items. future.

cts and gravy

any field ration, "C," Type 2.

Rober states, "C," Type 2.

Of field ration, "C," Type 3.

Of field ration, "K," Type 3.

Of field ration, "K," Type 11.

Of field ration, "K," Type 11.

able bash.

gue-Beef rue-Lamb, Pork, or Voal

ed haim (3 lbs. and over). ed haim (see than 5 lbs.).

Dry selt...

Higher ration values for lard, shortening, margarine and other fats and oils, which became effective on February 26 as a result of special action by OPA, are incorporated in Table No. 23 at their new levels. Trade

Creamory butter ".
Farm or country butter.
Process butter
Cembel rails (second e accept)

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DAIRY PRODUCTS

PAYS AND OILS Sherlening Saled and cooking cile "... farparine

SECTION C-PATS, ORLS, AND DAIRY PRODUCTS

Forequarter—K and 8
in, flank on
Hindquarter—K and 8
out, flank of

Chuck (regular square

Short plate Strions (loin end) Triumed full loin—K and S out

ham seto (cured) insides (cured)

Beef, outsides (cured) Beef, knuckles (cured)

Trimmed short loin-K Arm chuck (square chuck and toresbank)

went chuck. Boncless Beef: 



"Take-out" coffee containers...... Plastics, strong and clear





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HAVE YOU SEEN our new advertising campaign in leading magazines? Here's our latest page, telling about the different packaging and plastic products now made by us. It also describes our new and expanded facilities-all designed to give you even better service. Watch for these full-color ads in such leading national magazines as Time, Newsweek, U. S. News, Business Week and Fortune. And keep your eye on Continental and on the Continental trademark, too. The Triple-C stands for one company with one policy— to give you only the very best in quality and service.



pers and Divisions of Continental Cos 100 E. 42nd St., New York 17, 16, Y.

NTINENTAL - FOR PACKAGING AND PLASTIC PRODUCTS

PORT TO THE NATION," early Salarday our CBS on

OPA ACTS AGAINST RETAIL GROUPS ON P. Wooley said that the assessments CHARGE OF PRICE CEILING VIOLATION

Two large and rapidly-growing re-tail meat dealer organizations in New York City have been temporarily restrained from violating price ceiling regulations and are being sued for \$1,478,160 in treble damages by the Office of Price Administration.

OPA charges that the two organizations-the Federated Meat Corporation of Brooklyn and the United Bronx Butchers Corporation of the Bronxwhich sell meat only to their retailer stockholders, are evading price ceiling regulations through collection of assessments and sale of stock to participating meat dealers. The treble damage suits are based on the allegation that the money paid by retailers for the stock and assessments constituted, in reality, overcharges for meat in excess of maximum legal prices. The price agency is asking permanent injunctions to prevent further violations.

Regional OPA administrator Daniel

paid by the dealers were equivalent to 10 to 15c per pound in excess of ceiling prices. He added: "The retailers who bought the stock thus paid a total price for their meat which compelled them to charge consumers above-ceiling prices."

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OPA alleged that the Federated Ment Corporation required 125 retail butchers, chiefly in Brooklyn, to buy four shares of stock for \$2,000, making a total of \$250,000 collected from the retailers, as a condition for their getting meat from the firm. In addition, the retailers were also assessed in a period of five weeks a total of \$580 each to cover operating costs and deficits, making a total of \$72,500.

As to the United Bronx Butchers Corporation, it was alleged that it required 291 butchers in the Bronx and the Washington Heights section of Manhattan to buy shares of stock at \$500 each and to pay assessments of \$85 additional, in order to get their meat supplies.

It was alleged that the two firms sold meat only to butchers who had purchased stock and paid assessments.

Organized Last December

The Federated Meat Corporation was organized last December and began slaughtering operations in January. The firm bought livestock and slaughtered at its Johnson ave., Brooklyn, headquarters, then sold wholesale cuts of dressed meat to its members. As an indication of the volume of the Federated, its records showed the purchase of 2,111 steers and the sale of 1,295,962 lbs. of dressed meat in a four-week period from January 2 to February 2, 1945

"The regulations specifically prohibit meat dealers from charging or paying prices in excess of the ceiling," Woolley said. "It is the view of the OPA, after intensive investigation, that this group plan is a scheme to get around price ceilings." He said that an investigation was under way into the pricing practices of the retailers who bought the stock and paid the assessments.

In another series of court actions against meat overcharges, the OPA filed treble damages actions aggregating \$1,390,080 against three large Manhattan wholesale meat dealers and hotel supply firms. Named in the complaints were E. Joseph, Inc., against whom a judgment for \$480,000 was sought; George Schaefer & Sons, Inc., for \$900,000 in treble damages, and Beinicke Inc., for \$10,080.

Papers filed in the treble damage actions against the Schaefer, Joseph and Beinicke firms alleged that they sold meats at over-ceiling prices. The three firms are among the largest wholesale suppliers of meat to hotels and restaurants in the metropolitan area.

Well-fattened beef animals produce 31.3 per cent rib and loin as contrasted with 27.2 per cent from a thin animal.



for making lard, moisture of condensation is eliminated. Air content, pressure and temperature are under absolute mechanical control. There is no possibility of contamination. Chilling, plasticizing and aerating are accomplished in one continuous, sealed-in operation—from hot oils to packaged lard in seconds! Votator-processed lard is never grainy—always snowy white and creamy smooth in texture—and its superior keeping quality permits larger quantity purchases. Write The Girdler Corporation, Votator Div., Dept. NP3-1, Louisville 1, Ky.

A CONTINUOUS CLOSED LARD PROCESSING UNIT 'Trade Mark Registered U. S. Patent Office



Recent Orders by War Agencies

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RETAILER CLASSIFICATION: With an increase of nearly \$1,000,000,-000 in retail food sales during 1944, it is again necessary that every food retailer determine, not later than March 5, the group in which his store belongs, OPA said this week. Annual gross sales of retail food establishments determine in which of four groups the store is classed, and this in turn determines its mark-ups. At present retail stores are classified on the basis of their gross sales during 1943. The four groups are: Group 1, independent stores with annual gross receipts below \$50,000; Group 2, independent stores with annual gross receipts of \$50,000 and under \$250,000; Group 3, chain stores with annual gross receipts below \$250,000 (a chain store is one of four or more stores under one ownership, whose combined gross sales are \$500,000 or more a year); Group 4, any store with annual gross receipts of \$250,000 or more.

PAPER SACKS: Only packers of tankage, meat scrap, fish meal and fish arrap are prohibited from using more paper shipping sacks for packaging than were used for that purpose in 1944, officials of the War Production Board explained recently. Packers of other products are not prohibited from use of shipping sacks in excess of their 1944 requirements.

SEIZED FOREIGN PATENTS INDEXED FOR REFERENCE

Ready access for American chemists and businessmen to some 8,000 seized enemy patents, most of them issued to Germans, is provided with the publication of a 388-page supplement and 360-page master index, it is announced by James E. Markham, alien property custodian. The work was undertaken voluntarily by the Chicago section of the American Chemical Society and the science-technology group of the Special Libraries Association.

Covered in the index and supplement are such broadly diversified fields as sanitary and agricultural chemistry, metals and alloys, heavy and fine chemicals, foods, oils and fats, and textile and leather processing. The index contains more than 32,000 references and cross-references, as well as a numerical list of all abstracted chemical patents and patent applications. The supplement consists of 1,700 classified abstracts of chemical patents vested since earlier abstracts were prepared.

The complete sets of chemical and non-chemical abstracts may be purchased for \$25.00 each from the Office of Alien Property Custodian, Chicago 3, Ill. Prices of separate sections of classes of abstracts may be obtained there on request.

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In every step of the way in meat packing—weight must be ACCURATELY checked or packers lose profits!

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The No

Up and down the MEAT TRAIL

Personalities and Events of the Week

• G. A. Althaus, vice president of Oscar Mayer & Co., Chicago, has gone to Miami, Fla., for a couple of weeks' rest.
• Fire of undetermined origin on February 21 destroyed the plant of the Ross Packing Co., Poteau, Okla., with an estimated loss of about \$20,000. The owners, Gene and Herschel Ross, bought the plant last November from S. F. Harton.

• Verne M. Seidel, technician 5th grade, Medical Corps, a former office employe of the Rath Packing Co., Waterloo, Ia., is among a group of officers and entited men released from German prisoner of war camps scheduled to arrive at Charleston, S. C., early this month. He was held at German Stalag 3 B, taken by the Russians in their current offensive.

• Herman Oldendorph, 81-year-old veteran employe of the DuQuoin Packing Co., DuQuoin, Ill., is retiring after 22 years in the meat industry, it is discosed by W. W. Naumer, DuQuoin president. "Uncle Herman," as Oldendorph

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1945

is affectionately known, got his start making sausage for Jake Naumer, father of the present DuQuoin president. Their "factory" was a small woodshed at the rear of the Naumer home. When the packing company was formed several years later, Oldendorph went to work in the ham boning department, where he has been ever since.

Mr. and Mrs. Frank Escourts celebrated their twentieth wedding anniversary February 23. Escourts is a wholesale meat dealer and head of Escourts' Hotel and Restaurant Supplies, Philadelphia. Pa.

• OPA's model food store in Philadelphia has been visited by more than 50,000 persons since it opened a month ago in the Philadelphia Electric Co. building, according to Frank J. Loftus, district OPA director. The store is aimed at acquainting the public with correct ceiling prices and the proper method of posting them.

• The Dubuque Packing Co., Dubuque, Ia., has opened a new stockyard at Cascade, Ia., on property leased from E. J. Engler, it is reported.

• Paul Stewart, Oregon livestock grower, recently purchased the 12,500-acre ranch of the Pacific Livestock Co. at

Theodore Weil, Veteran Indiana Packer, Passes

A veteran of 54 years in the meat industry, Theodore Weil, 70, president

of the Weil Packing Co., Evansville, Ind., succumbed to a heart attack at his home in the Colonial Apartments, Evansville, on February 23. Suffering a cold a week earlier, he had recovered and was expecting to return to the plant on the day of his death.

A native of Evansville, Weil entered the retail meat business of



THEO. WEIL

his father, Benjamin Weil, as a youth, later becoming sales manager of the former Evansville Packing Co., now a Swift property. For 13 years he was associated with various packing companies in other cities, returning in 1925 to open a small plant on the outskirts of the city with his father and two of his sons. Later they acquired the Daudistel plant at Evansville, remodeling it in 1935 into a modern unit with federal inspection. At one time or another, all four of Weil's sons were associated with him in the business. Arthur T. Weil, Leon Weil and Julian A. Weil are now affiliated with the company in executive capacities.

Burns, Ore., and will take over its operation on April 1, according to reports.

• John Darbro, 71, an employe of Kingan & Co., Indianapolis, Ind., for over 40 years, died recently while en route to the Methodist hospital in an ambulance.

• Mrs. Vera Roskos, secretary to R. W. Earley, New York meat broker, recently composed a five-stanza poem in which she pointed out how wartime restrictions have brought a new appreciation for meat, gasoline, shoes and other articles once taken as a matter of course.

• E. A. Martin, for the past four years a member of the American Meat Institute's field staff with headquarters in Detroit, Mich., has resigned to accept a position in Philadelphia with the Mc-Graw-Hill Publishing Co.

• Thomas C. Gorman has been named president, general manager and chairman of the board of the Portland, Ore., Union Stock Yards. Other officers include David F. Hunt, vice president and director; A. A. Time, secretary, treasurer and director, and C. N. Cartis, assistant secretary-treasurer. Additional



HYGRADE PLANT RECEIVES WAR BOND FLAG

The U. S. Treasury Department recently presented the Chicago branch plant of the ligrade Food Products Corp. the Minute Man flag for having more than 90 per cent of its employes buying bonds. Presentation of the banner was made before the entire group of employes with Treasury Department representatives officiating. Speakers emphasized not only the need for buying and keeping war bonds, but for less absentee im among workers who supply fighting forces with necessary foods. Pictured above, holding the flag (left), are Walter Peppler, manager of the Chicago branch of Hygrade, James Burns, personnel manager and chairman of the bond drive, \$2/C Joe Maritan, and Edward J. Kirchberg, Treasury Department representative. Directly behind Kirchberg is Maj. C. Udell Turpin, also of the Treasury Department. Burns said that in the sent bond drive the plant would probably be 100 per cent enrolled, for it was close to that mark at the time of the Treasury award.

directors are H. A. Ebling and W. E. Williams, Portland, Ore., C. F. Topping, St. Paul, Minn., and Rowley W. Phillips, Waterbury, Conn.

- Price regulations for live cattle and calves were explained by Robert H. Ireland, Pittsburgh OPA district price attorney, before a meeting of slaughterers, meat packers, packer branch house representatives, meat wholesalers and cattle sellers in Erie, Pa., recently.
- · Swift & Company's modern soybean oil mill in Frankfort, Ind., will soon be under construction, according to an announcement in Chicago recently by P. M. Jarvis, vice president in charge of the firm's oil mill operations. Work is expected to be completed in time to process the 1945 soybean crop.
- Charged with failure to collect 2,021,-403 ration points for meats transferred as a slaughterer and for neglecting to register with OPA and report periodically as required, William McCauley, Paterson, N. J., slaughterer, was or-dered to suspend operations for the duration by John O'Rourke, commissioner who heard the evidence.
- Due to a continued shortage of beef, New York area packinghouses have as yet been unable to utilize the services of retail butchers who have volunteered to help bone Army beef on Mondays, the day their shops are closed under Mayor LaGuardia's meat conservation program.
- Ralph Whittemore Russell, president, Baker Packing Co., Baker, Ore., died in St. Elizabeth's hospital in that city at the age of 50. He was the son of J. A. Russell, Grande Ronde pioneer, who established the company and served as its president until his death 15 years ago. Russell joined the firm in 1919 after returning from World War I, in which he served in the famous Rainbow division.
- A promising boxing career looms for Sgt. Alston J. Hoosman, 26, former Rath Packing Co. employe now stationed at Ft. Hauchuca, Ariz., as a physical instructor. After going to Australia in 1942 as an MP, Hoosman won the Australian heavyweight title, twice defeating the Aussie champion. He toured army camps there giving boxing exhibitions and singing with a Negro choir. In December, 1943, Hoosman cap-



RATH SALES OFFICIAL DIES

Donald V. Ross, 46, assistant car route sales manager for Rath Packing Co., Waterloo, Ia., died of a heart attack at his home on February 15, following an earlier attack the preceding day. Funeral services were held at the First Methodist church on February 19, with burial in Memorial Park cemetery. Ross went to Waterloo in 1920 after serving two years in the Navy in World War I.

tured the Southwest Pacific Golden Gloves championship. He hopes to meet Joe Louis in the ring some day.

- George W. Cobb, 73, retired general sales manager of American Can Co., died of a heart ailment on February 27 at Sebring, Fla., where he was spending the winter. He became general sales manager for Canco in 1923.
- Plans are being prepared by Arthur Froelich, Beverly Hills, Calif., for construction of a cold storage plant at Torrance. The unit will be of reinforced brick construction.
- The city council of Halifax, N. S., has asked the provincial government to guarantee an annual grant to substitute for property, water and school taxes if the government decides to operate the new abattoir proposed for the city. However, if the announced plan of leas-

ing the plant to Wilsil's, Ltd., is fall lowed, the Halifax city council will expect annual payments for the taxes

- The firm of Tucson Packers, Inc., has been organized to do business in The son, Ariz., with John D. Lyons, jr., and William A. Mitchell as incorporatora
- William Hartt, 94, former New York meat packer and retired Westchester county farmer, builder and real estate operator, died on February 24 at home in White Plains, N. Y.
- George H. Lyman and Alvin Austin both of Helena, Mont., have acquired the meat packing plant of J. C. Price at Conrad, Mont., and are now remodel ing the unit, expecting to begin opera-tions around April 15.
- D. Fullerton & Co., Paterson, N. J. headed by Nathan Krupnick, will es gage in the boning of beef on government contracts, it is announced. The plant was purchased for \$50,000 from David and Ethelbert C. Fullerton, former president and secretary of the firm
- The board of health of Middlesex N. J., has denied the application of Mrs. Dorothy De Filippis for permission to construct a slaughterhouse at Bound Brook rd. and High st., it was announced recently.
- · George E. Mitchell, New York district manager, Swift & Company, and Mrs. Mitchell are spending a short midwinter vacation at St. Petersburg, Fla.
- L. A. Walker, supervisor, dairy and poultry sales, Armour and Company, New York, died on February 26. A veteran Armour employe, he was well known in eastern trade circles.
- The Pittsburgh, Pa., district of Swift & Company stood first nationally among the company's territories in payroll purchases of bonds during the sixth war loan drive, according to L. A. Dwyer, assistant to J. E. Harris, Swift district manager at Pittsburgh.
- W. J. Myers, Pittsburgh, Pa., formerly associated with the late Con Yeager and now directing his own sur ply firm for meat packers, is preparing for victory "within a year or less, spending 25 per cent of his time building extra rooms and erecting special shelving to handle heavier business expected in 1946.
- · Thieves who recently broke into the

Associate Member, AMERICAN MEAT INSTITUTE . Members, CHICAGO BOARD OF TRADE . Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS

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WE EARNESTLY SOUCH YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

SIXTEENTH FLOOR . PHONE WEBSTER 3113 ORIGINAL AND ONLY DRESSED HOG BROKERS EXCLUSIVELY

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May we suggest that you use our **Lard Department**

A new streamlined P. M. plan

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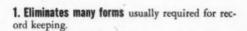
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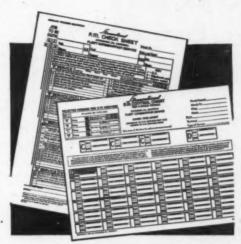
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that will work with today's equipment and manpower shortages



- 2. Fits any type of fleet—bus, passenger car, or truck—on delivery or over-the-road operation—including trailer units.
- 3. Takes less time of skilled mechanics—only 20% of the P. M. work requiring a skilled mechanic.
- Provides a flexible mileage or time interval for scheduling maintenance work to suit your individual operation.



One form—a P. M. Check Sheet—for maintenance men to use and a Control Chart for each truck are all that is needed with Streamlined P. M.

 WITH little new equipment in sight and the continued manpower shortage, the need for a sound preventive maintenance plan grows daily.

The first objective was to eliminate complicated forms when the Standard Oil Streamlined P. M. Plan was developed. In addition, the Plan was designed to fit any type of fleet operation.

Streamlined P. M. has been tested in a number of fleets, including one of the largest delivery and cross-country operations in the Middle West—our own fleet of passenger cars, delivery, and transport trucks. It has been proved conclusively that the Plan works if it is conscientiously followed. It shortens the time trucks are in the shop. It reduces road failures and cuts maintenance time and costs.

Ask the Standard Oil Representative who calls on you to explain this simplified P. M. Plan. He has a slide film that shows how P. M. works to your advantage. Call the local Standard Oil Company (Indiana) office, or write 910 South Michigan Avenue, Chicago 80, Illinois, for the Representative nearest you.

Buy more War Bonds

STANDARD OIL COMPANY (INDIANA)

STANDARD SERVICE

* FLEET CONSERVATION SERVICE

Fast, Safe INSTO-GAS TORCHES for Packers



Singeing hogs with Insto-gas torch

THE instant-lighting Insto-gas torches produce a clean, blue flame, with no soot, no smoke and no monoxide gas. They are safe to use in enclosed rooms. Packers find that light-weight Insto-gas torches are far superior for—

Singeing—Carcasses of all kinds.

Thawing—pipes and sewers and freezeups of products such as tallow, lard and resin in pumps and piping.

Plumbing and Electrical — lead and solder work.

General plant maintenance.

Insto-gas torches are the only ones listed by Underwriters and Factory Mutuals Laboratories and are recommended by leading Safety Engineers.



Insto-gas torches are made in five sizes with flames ranging from pencil flame on the No. 1 to a 24" blast flame on the No. 5.

Write today or use coupon for Free Insto-gas bulletin.

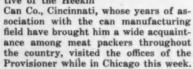
OUPON
-DETROIT 7, MICH.
nd name of nearest distributor

building in Pittsburgh, Pa., occupied by the local Kingan & Co. office manhandled the office safe. Whether their efforts were rewarded was not stated.

• Warren O. Elson is now in charge of sales promotion at the Detroit plant

of Hygrade Food Products Corp., it is announced. Elson spent several years with the G. H. Hammond Co. in Toledo and Buffalo before moving to Detroit, where he handled sales and distribution for Dubuque Packing Co. before becoming associated with Hygrade.

• Wilbur Turner, sales representative of the Heekin



• For 35 years a jobber and representative in the wholesale meat trade in western Washington, Dan W. Thorpe has joined A. Shilling & Co., tea, coffee, spice and extract firm, as district representative for the Tacoma, Olympia and Bremerton territories.

• A-K-N Export Packers, Inc., has been organized at Los Angeles and has received articles of incorporation. Associated in the concern are Ray V. Anderson, H. P. Hibbard and E. A. Kaiser, all of Los Angeles.

Non-Slaughterer Group Broadening Membership

At a meeting of the National Association of Non-Slaughtering Meat Processors and Wholesalers, Inc., in Chicago on February 17, four additional board members were elected-Harry Batt, Philadelphia Boneless Beef Co., A. G. Willy, Retailer's Servicenter, Philadelphia, John Marhoefer, Marhoefer Pack-ing Co., Chicago, and Max Gordon, Gordon Sausage Co., Detroit. No general election was held. Walter Seiler, Karl Seiler & Sons, Philadelphia, created a membership committee under the chairmanship of Mr. Batt, including Peter A. Smith, Smith Richey & Co., Brooklyn; Carl Weisel, jr., Weisel & Co., Mil-waukee; Charles Wetterling, Charles Wetterling & Son, Chicago; Sidney Rabinowitz, Colonial Provision Co., Boston; Fred Glaser, Glaser's Provisions, Omaha, and Max Gordon, Detroit.

Charging that meat rationing under OPA has been a "miserable failure," the association recommended the adoption of a workable system of allocations for all meat supplies. In addition to broadening its regular membership, the group has invited peddler truck associations to become affiliated with it as a peddler truck division.

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THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES C-D SUPERIOR KNIVES

B. & K. KNIVES
all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann 2021 Grace St., CHICAGO 18, ILL

Tell the Story Now

(Continued from page 4.)

Another factor, which is difficult to measure and explain to the consumer, but which has had tremendous influence on the situation, is the great demand pressure on available supplies. American civilians who once ate 2 or 2½ lbs. of meat a week now have both the money and the desire to eat 3 or 3½ lbs. a week—if they could get it.

There is one error which we believe should be avoided in explaining the situation. Give the facts, but in doing so don't attempt to pin "blame" on someone. Farmers have produced about all the meat for which there has been feed—certainly their output has been far larger than it would have been had we not had good—exceptionally good—harvests and large feed stocks to fall back on.

The armed forces have taken and will take a lot of meat. It has all been needed to feed our 11,000,000 soldiers, sailors and marines. Lend-lease requirements have been large—but beside the rations of those of our allies this meat has gone to feed, our American diet, shortages and all, is bountiful.

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Perhaps there have been leaks in rationing and price control and uneven distribution in meat supplies between producing and predominantly consuming areas. It is pretty hard to see how these could have been eliminated without far more stringent control, a revolution in human nature and an OPA or WFA inspector for every farm, retail store, locker unit and meat plant.

Point Values Raised

(Continued from page 16.)

point value of lard is now 4 points per lb. and for margarine is 5 points per lb.

The regulations on use of the trade point table are unchanged from those appearing on Table No. 22 and hence are not reproduced here.

The Office of Price Administration announced this week that institutional users will not be eligible to apply for increased allotments of points to offset the increases in point values of meat, lard, and cooking oils. OPA took this action by issuing Amendment 97 to General Ration Order 5, in effect continuing, for the March-April allotment period, the 20 per cent reduction previously established in allotments for institutional users.

In Amendment 95 to General Ration Order 5, also issued this week, OPA made it possible for operators of refreshment stands, who have no refreshment base for lard and shortening because they began using these items after they had been made point free or removed from rationing, to apply for registration and allotments of these foods.

Every victory increases the demand for food. Help Food Fight for Freedom.



DS-T-55 NOW AVAILABLE

Copies of the new slaughter payments application form—DS-T-55, Revised—will be available at regional offices of the Defense Supplies Corporation within the next few days. Revised instructions on the form call for careful study by packers since they make some changes in procedure for reporting on cattle and calves. Five copies of DS-T-55 should be filled out instead of the four copies as heretofore. Three of the copies must be filed with DSC, a single copy with the regional office of the Office of Price Administration and the final copy may be retained by the applicant under present regulations.

STEAM LEAKS COSTLY

Steam leaking constantly through a quarter-inch opening may result in an annual loss of more than \$1,000, according to estimates of the Sarco Co., New York City. With costs based on 100 lbs. pressure and steam valued at 50c per 1,000 lbs., this concern estimates losses from leaking steam as follows:

Size of Opening Inches	Lbs. Steam Wasted per Mo	Total Cost of Leak per Mo.	Total Cost of Leak per Year
36	835,000	\$417.50	\$5,010.00
96	470,000	235.00	2,820,00
36	210,000	105.00	1,260,00
36	52,500	26.25	315.00
360	13,200	6.60	79.20
36a	3,400	1.70	20.40





COMBINATION SHREDDER and WASHER

and always assure efficient service, this outfit proves itself to meet all conditions. Hashing materials and washing them are essential for

obtaining best results from cooking operation and highest prices for finished products.

Install the "BOSS" if you want

Best Of Satisfactory Service

CINCINNATI BUTCHERS' SUPPLY CO.

General Office: Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio

P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio

Mail Address:

824 Exchange Ave., U. S. Yards, Chicago 9, Illinois

WANTED ---

To Contact Packers Who Desire Permanent Representation on This Market

WHOLESALE MEATS

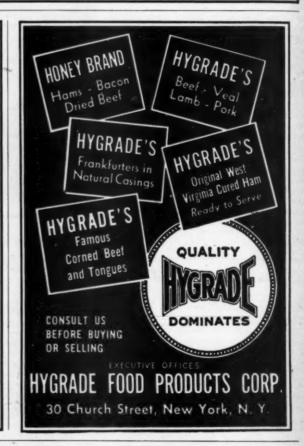
- Ample experience with the trade in this area
- Well qualified to represent beef, veal and pork packers
- Cooler facilities for assembling and distributing all products
- Mixed car lots

EDWARD KOHN CO.

Established 1920

3843 EMERALD AVE., CHICAGO 9, ILL.

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KREY

Tenderated Hams

and other Products have earned a Nation wide recognition for Quality & Profitable Selling

ST. LOUIS, MISSOURI

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

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NEW EQUIPMENT and Supplies

LIGHTWEIGHT METAL CART

A sturdy metal cart with a diversity of industrial uses, particularly in ex-



pediting the handling of materials in s t o c k rooms, tool rooms and shipping departments. is now being marketed by Lyon Metal Products, Inc., Aurora, Ill. The cart (see illustration).

known as Model No. 2000-11, is 30 in. long, 16 in. wide, and has an overall height of 32 in. Available as accessory equipment, although not shown in the photograph, is an extra center tray. The cart's desk accessory is 16 in. wide and 14 in. deep, with a 5-deg. slope. The cart is finished in green baked enamel and is shipped set up.

MAINTENANCE MATERIALS

A number of floor, wall and roof resurfacers combining durability with economy are available through the Tufcrete Co., Des Moines, Ia. The preparations are known by these namés:

Tufcrete Resurfacer for floors that are worn, whether made of wood, concrete or brick; Tufdense for floors that disintegrate because of excessive oil, grease or lactic acid; Tuftop for ordinary concrete floors to prevent ruts and holes; Tuftite to stop water seepage in walls, even against hydrostatic pressure; Tufcrete Liquid Roof Resurfacer for renewing most types of roofs; Tufcrete Roof Resurfacer primer for roofs that have been very dry before applying resurfacer, and Tufcrete Plastic Roof Resurfacer, an asbestos fibred asphalt preparation in troweling consistency, for filling cracks, sealing flashes and parapets.

SYNTHETIC RESIN MORTAR

Duracite, a synthetic resin cement resistant to most acids, alkalies, oils and solvents, has been introduced by the U. S. Stoneware Co., Akron, O. Said to be characterized by extreme density and high tensile strength, it can be used as a mortar for acid-proof masonry in tank linings, floors, sewers, towers and for other installations alternately handling acids and alkalies. It is recom-

mended for use up to temperatures of 350 degs. F.

Available in liquid and powder form, Duracite can be stored indefinitely before mixing without deterioration. The cement is reported to set quickly by internal chemical reaction, usually within 20 to 30 minutes. It may be placed in service a few days after brick is laid.

DETACHABLE FLANGE

A new detachable flange for helical flexible metal hose, designed to permit repeated re-use, has been introduced by the Packless Metal Products Corp., New Rochelle, N. Y. The assembly operation is said to be simple and time saving, and requires only ordinary shop tools. No gasket is employed to connect the flange to the hose, thus providing a metal-to-metal seal and assuring positive, leak-proof installation, according to the manufacturer. Flanges are available in three sizes with internal diameters of 2, 2½ or 3 in.

CAR PULLING UNIT

A car puller in which the barrel, gear box and motor are integrated in a single streamlined unit is being manufactured by the American Engineering Co., Philadelphia, Pa. Starting line pull is 5,000 lbs. using a single line, or more with various block combinations. The unit can be used not only for hauling railroad cars, but for pulling skids, bending pipe and numerous other operations where a strong, steady pull is required.



DURABLE SPLIT-LEG APRON

Split-leg apron recently introduced by Canvas Products Corp., Fond du Lac, Wis., is of heavy water-repellent canvas and has double reinforcing at midsection and knees, as well as generous pocket space. Another new work garment by the company is a shop coat with gripper fasteners that can be laundered, button-up collar and adjustable double sleeves.

New Trade Literature

Steam-jet Ejectors (NL 183),—Publication of a new bulletin covering steam-jet ejectors is announced by the Ingersoll-Rand Co. Operating characteristics, principles and important features are described, as are construction details. Also included in the brochure are schematic diagrams of various single and multi-stage set-ups, with and without intercondensers, precoolers and after-condensers. Several pages of photographs portray the company's various ejectors and accessories, and also show typical industrial installations.—Ingersoll-Rand Co.

Resurfacing Agent (NL 184).—A four-page bulletin describing the properties of Wearlong Resurfacer, said to be 400 per cent harder than ordinary cement, has been issued by the Bondrite Mfg. Co. The compound is designed for repairing cracked and broken floor surfaces, and is said to develop a compressive strength in excess of 10,000 lbs. per sq. in. within three days.—Bondrite Mfg. Co.

Centrifugal Pumps (NL 185).—An interesting treatise on self-priming centrifugal pumps, providing basic engineering data and explaining the differences between the various types of self-priming centrifugals has been published by Marlow Pumps. Although the handbook is scientific in content, illustrations and easy-to-understand text make it ideal as a reference source. The work was compiled by A. S. Marlow, jr., just before he entered the Navy, and sums up the results of nearly 15 years of intimate contact with self-priming centrifugals.—Marlow Pumps.

Operating Problems (NL 186).—A series of ten bulletins covering several subjects of interest to the packing industry will soon be issued by the Automatic Transportation Co. Each bulletin consists of from four to six pages of pictures and text dealing with actual operating methods, and is based on plant interviews and method studies. Described, among other items, are pallet lift trucks, fork lift trucks and other subjects dealing with safety, maintenance and building and machinery design.—Automatic Transportation Co.

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Draft Deferment Plan

(Continued from page 11.)

der 30 years old as a group. Employers preparing lists for deferment must weigh the relative importance of their under-26 registrants now deferred against older men in their employ whom they may wish continued in deferred status.

As a basis for determining the men who may be certified for deferment, employers should furnish to their WFA district office: (a) A list, in triplicate, of all employes under 30 on January 1 1945, who were on that date classified as 2A or 2B. This list should be arranged in order of importance to the plant, the most essential men coming first on the list; (b) Two complete sets (6 sheets) of Form 42A Special Revised for each man on this list whom the employer feels must be deferred; (c) A certification, sworn to by the employer, that such list and Forms 42A Special are being submitted to only one "certifying agency."

Employers who do not know the address of their district WFA representative can obtain this information by writing the nearest regional office. These offices are located at: Midwest region, 5 S. Wabash ave., Chicago 3, Ill.; Northeast region, 150 Broadway, New York 7, N. Y.; Southern region, Western Union bldg., Atlanta 3, Ga.; Southwestern region, 425 Wilson bldg., Dallas 1, Tex.; and Western region, 821 Market st., San Francisco 3, California.

The number of men to be recommended for deferment will vary from plant to plant. The primary objective is to protect production of food where induction of irreplaceable key men would retard the war effort.

FLASHES ON SUPPLIERS

OWENS-ILLINOIS GLASS CO .-Formation of a food industries sales division to cope with problems peculiar to that field is announced by the Owens-Illinois Glass Co. through Smith L. Rairdon, vice president and general manager of the firm's glass container division. In charge of the new section will be E. A. Hildreth. At the same time, drug and beverage divisions were formed to complete a three-way division of sales responsibilities. The new setup becomes effective March 15.

STEIN, HALL & CO .- Stein, Hall & Co., New York City, and its wholly owned subsidiary, Stein, Hall Mfg. Co., Chicago, are now being operated as a single company, it is announced. Conducted substantially under the same management for many years, the two companies have been confined for more efficient operation, it is announced.

MACK TRUCKS, INC.—P. J. Deg-non, vice president of Mack Motor Truck Co., has been appointed manager of the concern's New England division, it is announced by C. T. Ruhf, president of Mack Trucks, Inc. Degnon's headquarters will be in Boston, where he replaces W. A. Maynard, retiring after 25 years of active service with Mack in New England.

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MERCHANTS REFRIGERATED CO. It is announced that A. Douglam Walker, formerly sales manager of the Security Storage Co., Ltd., has joined the Merchants Refrigerating Co. as vice president in charge of business development.

PROF. Z DELIVERS TALK

Induction heating of meat as a means of destroying the virus of hoof and mouth disease was described by Dr. M. T. Zarotschenzeff, vice president of National Frosted Foods, Inc., in an address before the National Association of Practical Refrigeration Engineers at Los Angeles, last month. According to the speaker, successful experiments have been concluded in which electric current was inducted into meat to produce a temperature of 140 deg. F., high enough to destroy the virus while leaving the texture of the meat unaffected. He cautioned that careful heat control is important, since meat will begin cooking above 140 deg.

Food Fights for Freedom! Produce. conserve, share and play square with it.

HAVE YOU ISSUED PRIORITIES

TO YOUR PLANS?

In these days everything must be given a priority in order to meet war schedules. Only in this way can the most important jobs get right-of-way over the less urgent items of our daily work.

One matter which should carry a high priority on your work calender is the consideration of your carton packaging plans for the time when you return to the competition of civilian production.

PETERS machines which provide for automatic or semi-automatic carton setup and closing offer one means of saving labor and reducing costs in your LARD and SHORTENING department. These machines can offer great assistance in reducing your present cost of hand cartoning, and increase your overall profit.

A sample of each size carton you expect to use will bring our recom-mendations promptly. Priority of action now on this matter may save costly delay later, as PETERS expects to make deliveries in the same sequence as orders are received.





PETERS MACHINERY CO.

4700 Ravenswood Ave.

Chicago 40, III.



KEEP DANGEROUS GREASE FROM CLOGGING WASTE LINES WITH JOSAM CASCADE GREASE INTERCEPTORS

You lose two ways when you indisriminately pour waste fats and grease down your drain lines. You lose time and money because the grease eventually clogs the drain lines causing delay and inconvenience...you lose valuable greases and fats which can be readily used or sold. Josam Cascade Grease Interceptors take out 90% or more of the grease com ing into waste lines . . . regardless of temperature. A type and size for every condition. Write today for free manual entitled "Grease Interception".



JOSAM MANUFACTURING COMPANY

(FOUNDED 1914)

Executive Offices, 317 Empire Bldg., Cleveland, O. Manufacturing Division, Michigan City, Indiana Representatives in all principal cities

JOSAM-PACIFIC CO, 765 Folsom Street, San Francisco, California
West Coast Distributors

THERE ARE NO SUBSTITUTES FOR JOSAM PRODUCTS

NP Micro-Scale Photos

(Continued from page 14.)

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culty, the "Shadow Rail" treatment was evolved.

By means of a fine chain laid directly in the floor of the model, rail location is indicated exactly beneath the actual position of the rail, just as it would appear if the rail cast a shadow straight below it. This system reveals true rail location and obviates the use of an overhead rail network which would be distorted in perspective and would also interfere with the view of equipment and other important details.

Rail-hung equipment is represented in the model layouts by cages and other items supported on small wires which hold them at the correct distance above the floor. Those shown in the accompanying pictures are scaled to an actual rail height of 9 feet. A small section of rail fastened to the top of the cages shows actual location, but the complete rail system is indicated by the Shadow Rail on the floor of the layout. Supports for rail-hung equipment are painted black to heighten the illusion that they are actually hanging from the rail.

An accompanying photograph indicates how NP Micro-Scale photos are taken. The models are first carefully positioned, exactly as actual equipment ould be placed in a full-sized plant. Their small size permits them to be transferred readily to any part of the layout. Since all pieces are built to a miform scale, the editors, in preparing a picture setup, can readily judge relative distances and see that proper clearance is left between the various items of equipment. If stuffing tables are placed too close together, for example, the error is immediately apparent when the "employes" are put in position alongside the tables. If space between major items of equipment is too scanty, the model sausage meat trucks can't be maneuvered smoothly around on the

Time Exposure Used

After the equipment has been placed in exact location, and all doors, windows and other openings properly indicated by cut-outs of black paper, details are carefully checked and the complete setup is photographed under floodlights with a Speed Graphic 4 by 5 incheamera, using a time exposure to obtain maximum depth and detail in the mished photograph. The pictures are substantially enlarged to insure a wealth of detail in the cut which is made for reproduction in the magazine.

The Provisioner plans to make use of the Micro-Scale technique in articles on sausage room modernization and other stories dealing with the sausage department. Realizing that hundreds of packers and sausage manufacturers are now working on plans for postwar expansion and modernization of this department, members of the Provisioner taff regard the new method as helpful in enabling industry men to visualize proposed as well as actual plant layouts. Packers may not be able to carry out

their complete renovation plans until wartime developments ease present restrictions on equipment and building materials, but in the meantime they can "dream" about it. Through Micro-Scale photography, the Provisioner will help them dream in perspective.

Any packer who took a hand in positioning the tiny equipment on the Provisioner's layout would get quite a kick out of lifting grinders, stuffers, tables and other items around with a couple of fingers until he got just the arrangement desired for his own plant. At least that has been the experience of Provisioner staff members in working with the new method.

Those in the organization who took part in the development of the technique, the making of the models and other work on the project include Lester I. Norton, vice president; Edward R. Swem, editor; Val Wright, managing editor, who originated the project; Robert V. Skau, market editor; R. Ashley Crandall, associate editor, and Frank S. Easter, manager of promotion and research.

Each Department Stands on Own Feet—Eastwood

"Not even for a single day should losses in any division be accepted without alarm, and it is wrong to count on some divisions to balance results of other divisions," George A. Eastwood, president, Armour and Company, told the annual meeting of stockholders in Chicago recently.

He explained that "this theory is now a matter of litigation between the industry and OPA, which has thus far taken the position that if a company's operations in the aggregate produce a profit it is not entitled to redress from regulations which compel certain divisions of the company to operate at a loss." The Armour executive feels that this stand "penalizes diversity of operations, and I regret to report that our profit outlook in 1945 is dependent in part on a change in viewpoint in the OPA regarding our right to earn a margin on the fresh meat which we supply to the government and to the consuming public."

Pointing out that Armour's earnings last year were at a rate of %c per dollar of sales, Eastwood contended: "Margins such as these do not permit any balancing of results between departments and certainly the profits in any one department should not be regarded as offset to losses in another."

Stockholders were told that Armour and Company has had higher aggregate earnings in the past five years than in any previous consecutive five-year period. One reason for this improvement, according to Eastwood, lies in "our rejection of an old theory to the effect that the meat packing business is inherently one of ups and downs, and that because profit margins are so narrow and competition so keen, losses at times are inevitable. The present management

is unwilling to countenance loss without alarm at any time or in any division in the hope that results will eventually even out."

At the meeting, Eastwood and all other officers were re-elected. Five directors whose terms had expired were re-elected for three years and one former director was named to fill a vacancy. The five directors elected for full terms were Laurance Armour, D. A. Crawford, John E. Sanford, Chase Ulman and S. Mayner Wallace. Elected for one year was James R. Leavell.

WFA INSISTS SET-ASIDE PRODUCT BE PROCESSED

The War Food Administration will henceforth accept nothing less than full compliance with the requirements that certain percentages of pork loins, hams and bacon set aside for government purchase under WFO 75.3 be specially processed for export. In making this announcement last weekend, E. S. Waterbury, administrator of WFO 75.3, cancelled any exemptions.

The administrator warned that he will be compelled to take whatever steps are necessary to obtain compliance with provisions requiring:

Not less than 70 per cent of the 4.5 per cent of the live weight of each week's hog slaughter, which is required to be set aside as loins, shall be converted to semi-boneless (partially boned) loins.

Not less than 30 per cent of the 5 per cent of the live weight of each week's hog slaughter, which is to be set aside as hams, shall be processed into overseas hams (96-hour smoke).

Not less than 30 per cent of the 5 per cent of the live weight of each week's hog slaughter, which is to be set aside as bellies, shall be processed into overseas bacon, requiring 96-hour smoke.

SEES POSTWAR MARKET FOR PRECOOKED FROZEN FOODS

"The American public is conscious that a new era in food is here, and this fact will be evidenced during the post-war years when producers, distributors, wholesalers and retailers will expand their operations and develop new trends in merchandising of vitamin-retaining foods," in the opinion of Chester A. Beins, newly-appointed manager of the frozen foods division, Hygrade Food Products Corp., New York City.

Beins, who is also sales promotion manager for all Hygrade plants, feels that consumers "will welcome ready-to-heat-and-eat frozen foods, many of which will incorporate ingredients not readily, obtainable throughout the year." The ease with which such food dishes can be prepared will appeal to the busy housewife, according to Beins, who states that "just a few minutes will be involved in the preparation of a complete dinner."

PROVISIONS AND LARD Weekly Review

F. I. OUTPUT 24 PCT. BELOW JANUARY AND 31 PCT. UNDER 1944

Total production of meat in federally inspected plants was 24 per cent less in February than in January, and 31 per cent less than was produced in February last year, the American Meat Institute reported this week. At the same time the War Meat Board said that meat production continued to decline during the week ended February 24.

The Institute said that compared with January, February production decreases were: pork, 38 per cent; beef, 7 per cent; veal, 36 per cent; lamb, 18 per cent, and lard, 37 per cent. The Institute estimated that federally inspected beef production in February totaled 575,000,000 lbs. and pork production amounted to 465,000,000 lbs.

The War Meat Board reported that meat production in federally inspected plants during the week ended February 24 totaled only 284,000,000 lbs. compared with 296,000,000 lbs. in the preceding week and 394,000,000 lbs. in the corresponding week of 1944. The reduction from the preceding week reflected decreases in the slaughter of all four classes of livestock; the loss compared with a year earlier was due chiefly to the sharp cut in hog marketings.

The table below shows federally inspected meat production in recent weeks compared with similar periods last win-

WEEK ENDED 1944-45 lbs.	1943-44 lbs.
December 2380,000,000	410,000,000
December 9390,000,000	411,000,000
December 15384,000.000	402,000,000
December 23,358,000,000	371,000,000
December 30257,000,000	317,000,000
January 6	378,000,000
January 13379,000,000	450,000,000
January 20340,000,000	445,000,000
January 27310,000,000	442,000,000
February 3	433,000,000
February 10	413,000,000
February 17	891,000,000
February 24284,000,000	394,000,000

Inspected cattle slaughter for the week ended February 24 was estimated at 286,000 head, compared with 291,000 (revised) for the preceding week and 245,000 in 1944. The indicated beef production from this slaughter totaled 147,000,000 lbs. for the week as against 149,000,000 lbs. (revised) the preceding week and 128,000,000 lbs. in the same week last year.

Inspected calf slaughter was estimated at 99,000 head compared with 109,000 in both the preceding week and the corresponding week of 1944. Output of veal was estimated at 9,000,000 lbs., as against 10,000,000 lbs. for each of the other two weeks under comparison.

The Board's estimate of sheep slaughter for the week amounted to 370,000

head, down 52,000 from the preceding week but 34,000 above a year earlier. Lamb and mutton production from this slaughter in these weeks was estimated at 16,000,000 lbs., 18,000,000 lbs. and 14,000,000 lbs.

Estimated slaughter of hogs under federal inspection for the week at 769,000 head was 44,000 under the preceding week and a little more than 1,000,000 head or 57 per cent under the 1,774,000 slaughtered in the corresponding week last year. Estimated production of pork (excluding lard) for the week was 112,000,000 lbs. compared with 119,000,000 lbs. for the preceding week and 242,000,000 lbs. for the corresponding week in 1944.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during December, 1944, compared with a year earlier.

Ingredient schedule of uncolored oleomargarine:

	Ibs. Ibs.
Butter culture	48
Butter flavor	1,933 192
Citric acid	
Corn oil	1.011.630 990,363
Cottonseed oil	21,521,723 20,208,619
Cottonseed stearine	45 11,570
Derivative of glycerine	87,356 06,497
Ciacetyl	
Estearine	
Lecithin	
Milk	
Monostearine	
Neutral lard	
Oleo oil	
Oleo stearine	
Oleo stock	
Peanut oil	
Salt	
Soda (benzoate of)	
Soya bean oll	.15,612,513 7,355,094
Soya bean stearine	
Soya flakes	
Tallow	
Vitamin concentrate	. 8,864 7,770
Total	.50,649,845 38,664,072

MARGARINE PRODUCTION

Margarine produced in December, 1944, according to U. S. Treasury Department:

	Dec., 1944 lbs.	Dec., 1943 lbs.
Production of uncolored margarine	.49,413,585	37,794,844
margarine	3,010,200	11,946,908
Total	.52,423,785	49,741,752
Uncolored margarine withdrawn tax paid	.50,237,466	39,573,554
Colored margarine withdrawn tax paid	2,109,948	1,752,125
Total	.52,407,414	41,325,679

CANADIAN SLAUGHTER

											Jan., 1945	Dec., 1944		Jan., 1944
Cattle			0			۰	۰		۰		159,432	153,5	27	90,315
Calves												33,1		26,659
Hogs		0	٠	۰							756,446	767,6	69	941,037
Sheep										į,	73.973	83.7	79	68,426

CHICAGO PROVISION STOCKS

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Lard stocks in Chicago at the end of February at 5,140,849 lbs. showed almost a 50 per cent drop from the 10,023,427 lbs. in store a month earlier and were sharply under the 64,293,616 lbs. in storage a year ago. The total at the close of February was among the smallest on record. There was a small decime in P.S. lard holdings, but stocks of other kinds was cut in half when compared with the close of January.

Meat holdings showed a slight decline for the month. More D.S. backs were in storage, but holdings of S.P. meats were lighter. Total cut meats at the close of the month showed 37,372,189 lbs. in store against 40,992,000 lbs. a month earlier and 74,401,119 lbs. a year ago.

1	Feb. 28, '45	Jan. 81, '45	Feb. 29, '44
All bbl. pk.	Iba.	lbs.	Iba.
(bbls.)	4,372	3,359	4.501
P.S. lard (a)	775,988	1,050,580	16,976,006
P.S. lard (b)	87,696	67,200	
Other lard	4,277,165	8,905,647	47,317,520
Total lard	5,140,849	10,023,427	64,296,616
D.S. cl. bellies			
(contract)	171,800	185,300	5,906,000
D. S. cl. bellies			-1
(other)	7,087,656	7,768,210	12,517,504
Total D.S. cl.	.,,,	.,,	
bellies	7,239,456	7.953,510	18,484,004
D.S. rib bellies.		.,,	,
D.S. fat backs		5,936,649	4,686,652
8.P. hams		986,220	2,335,592
S.P. skinned ham		8,716,625	13,376,377
S.P. bellies		7,639,616	18,252,962
S.P. picnics, S.P.			
Bost, shidrs		501.857	4.628,271
Other cut meats.		9,257,528	12,687,201
Comes one memory	,		

Total cut meats. 37,372,189 40,992,000 74,401,119 (a) Made since Oct. 1, 1944. (b) Made previous to Oct. 1, 1944

The above figures include meat and lard holdings for the account of the CCC.

ADMINISTRATOR OF NEW WFO 126 IS ANNOUNCED

Regional War Food Administration officials may eventually have the authority to act on petitions for relief from hardship in connection with the limitation on the amount of slaughter payments that may be paid to nonfederally inspected packers under WFO 126. The order has been amended to authorize the director or acting director of Marketing Services, WFA, to establish slaughter percentages for use by the Defense Supplies Corporation, and to adjust or delegate further the adjustment of individual slaughter bases. However, for the time being, hardship petitions are being considered in Washington.

M. O. Cooper has been designated as administrator and Paul L. Fletcher as alternate administrator of WFO 126, with specified limited authority in connection with establishment or adjustment of slaughter bases against which percentages shall be computed in determining permissible livestock slaughter payments to non-federally inspected slaughterers.

LAUDS SOUTH AMERICA FOR WARTIME MEAT SHIPMENTS

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South American exports of meat supplies "to Allied governments" have increased during the war despite many difficulties, amounting to approximately 00,000 tons per year, according to satements by J. E. Brewster, general manager, Smithfield and Argentine Meat Co., Ltd., quoted in a recent issue of Modern Refrigeration, an English periodical. Over 3,000,000 tons of meat have come from the River Plate alone during the war, he said.

"The various interests have not sinted their time or money to ensure the flow of food to the United Nations," Brewster declared. "The first thought of these interests has been, "The ships must be filled," whether British, American or South American."

The speaker pointed out that the large plants operating in the River Plate "were designed principally for the chilled beef business and for processing canned meats. The extra refrigation necessary to freeze all the meat, particularly in boneless form, necessitated considerable modifications and additions to the factories. New methods were devised to save freight space and extra storage provided to prevent reducing the amount of meat exported."

"The authorities, apart from arguments over prices to be paid for livetock, have always given every assistance to the shippers," the speaker continued. "During my visit to Argentina, I was much impressed by the very friendly and helpful attitude of all the authorities with whom I came in contact."

He added that "the producer as well as the distributor is looking forward and hoping for the day when the handling of chilled beef will form the principal part of the South American business as in the past."

JANUARY MARGARINE TAX

Taxes paid on oleomargarine during January, 1945, and 1944, as reported by the Bureau of Internal Revenue:

Jan., Jan., 1945
Excise taxes (including special taxes)\$316,920.25 \$257,941.73

Quantity of product on which tax was paid during January, 1945, and 1944:

Jan., 1945 Jan., 1945 1945 Oleomargarine, colored . 3,143,342 1,138,839 45,120,000

WRITES BOOK ON SHEEP TRADE

Early sheep history of the Panhandle before and after the cattlemen came will be included in the book, "Shepherd's Empire," which will be published soon by the University of Oklahoma Press.

To Col. E. N. Wentworth, director of

the livestock bureau of Armour and Company, Chicago, and his cousin, Charles W. Towne, goes the honor of having compiled the history, which will appear first in popular form and later as a finished historical work. Col. Wentworth was in Amarillo, Tex., recently to confer with the artist who is drawing the illustrations for the forthcoming volume.

BAKERS REQUEST NO CHANGE IN FAT RATION

Members of the bakery, biscuit and cracker industry advisory committee recommended to officials of the Office of Price Administration at a recent meeting in Washington, D. C., that no changes be made in the present rationing method of allocating fats and oils to bakers and to bakery, biscuit and cracker manufacturers. The meeting was called by OPA to get an expression from the committee regarding a change in the 1942 base period, which would recognize a number of changes within the industry during 1944 while fats and oils had a zero point value. The committee did not react favorably to the proposed change. At present the rationing level is 100 per cent of the 1942 base period use.

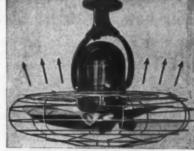
Buy United States War Bonds and Stamps! Buy them to insure Victory.

Reco FAN IMPROVES SAUSAGE

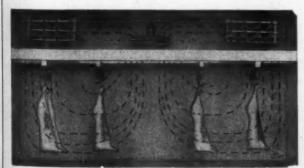
BEST KOSHER SAUSAGE CO., CHICAGO, SAYS

"Warm goods caused continuous fog and excessive moisture on ceiling of cooler, dripping on products, CAUSING THEM TO WRINKLE. Coils were heavily iced. The RECO remedied these conditions and we have installed 3 more in other coolers."

Hundreds of RECO Refrigerator Fans have been installed and they are endorsed by all users. Not one has failed to materially improve conditions, either in small "walk-in" coolers or large storage rooms or freezers.



Cut 2061. View of 24" diameter Refrigerator Fan. Designed to blow upwards but can be adjusted to blow in various other directions.



This is a sectional view of a cooler with a RECO Refrigerator Fan in operation. Broken lines indicate the constant and gentle movement of air, over and around the coils and between and around stored products.

REFRIGERATOR FAN

It's a genuine "cure-all" for such refrigerator troubles as wet walls and ceilings, frost and ice on coils, disagreeable odors, mold fungi, etc. As it substantially reduces operating costs, it pays for itself in a short time. Obtainable on approved application WPB-541.

Please write for data sheets, air flow charts, descriptive literature, prices, etc.

RELECTRIC COMPANY

Mfrs. RECO Fly Chaser Fans, Food Mixers, Meat Chappers, Vegetable Peelers and Fans

2689 West Congress Street Chicago 12, Illinois



Then get all the facts on the new Oildraulic Elevator

For two, three or four-story service, an Oildraulic Elevator offers you very definite advantages: First, you save on construction or remodeling costs. Being pushed up from below instead of pulled up from above, no elevator penthouse, heavy sidewall structure or special machine room is required. Second, you can count on an Oildraulic Elevator for smooth operation, accuracy of landing stops, dependability, and safety. All this, in addition to low initial cost and extremely low maintenance expense.

Ideal for Packing and Food Plants

All packing plants and many food processing plants and warehouses have refrigeration equipment which creates an excessive moisture condition. This causes rapid deterioration of mechanical type elevators. As all vital parts of an Oildraulic Elevator operate in a bath of oil, they are

completely protected. Very little maintenance and practically no repair work has to be done on these rugged elevators, even after many years of constant service.

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OILDRAULIC ELEVATORS

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

March 1, 194

Steer, hfr., choice, all wts. 209
Steer, hfr., com, all wts. 179
Steer, hfr., com, all wts. 179
Steer, hfr., com, all wts. 179
Steer, hfr., utility, all wts. 179
Hinduparters, choice. 22
Forequarters, choice. 18
Cow Mod., commercial. 18
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Cow, com. & gd., all wts
Forequarters, choice18%
Cow hdq., commercial19
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Steer, hfr., loin, good28
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Cow round utility 1614
Steer, hfr., rib, choice2414
Steer, hfr., rib, good23
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Cow arm chuck, utility 151/4
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Cow short plate, utility 1914
These Cuts Steer, hfr., sh. loin, choice. 32% Steer, hfr., sh. loin, cod. 30% Steer, hfr., sh. loin, cod. 30% Steer, hfr., sh. loin, cod. 30% Steer, hfr., sh. loin, cod. 25% Steer, hfr., sh. loin, cod. 22% Steer, hfr., sh. loin, util. 22% Steer, hfr., round, choice. 22% Steer, hfr., round, choice. 22% Steer, hfr., round, good. 21% Steer, hfr., round, good. 21% Steer, hfr., rd., commercial. 10 Steer, hfr., rd., commercial. 22% Steer, hfr., loin, choice. 29% Steer, hfr., loin, good. 28 Steer, hfr., loin, commercial. 23% Cow, loin, commercial. 20% Cow round, commercial. 20% Steer, hfr., loin, commercial. 20% Steer, hfr., rib., choice. 34% Steer, hfr., rib., choice. 27% Steer, hfr., rib., commercial. 21% Cow rib, utility. 18% Steer, hfr., sir., choice. 27% Steer, hfr., sir., cod. 26 Steer, hfr., sir., cod. 26 Steer, hfr., sir., cod. 28 Steer, hfr., sir., choice. 27% Steer, hfr., sir., choice. 27% Steer, hfr., sir., choice. 20% Steer, hfr., fank steak. 23% Cow, siloin, commercial. 21% Steer, hfr., sir., choice. 21% Steer, hfr., fank steak. 23% Cow, siloin, commercial. 21%

2Quot. on beef items include permitted additions for sone 5, plus 25c per cwt. for local del.

*Beef Products

	Hearts, cap off	
1	Tongues, fresh or froz	
ļ	Tongues, can., fr. or froz 161	į
ı	Sweetbreads	į
Ì	Ox-tails, under % lb 81	į
	Tripe, scalded 41	į
	Tripe, cooked 8	į
ı	Livers, unblemished28	į
	Kidneys	į

*Veal Products

	livers.								
Swoo	tbread	T WTM	A A		_	 		ı,	

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per csvt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

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Price per cwt purveyor is made packagin

CL

sitrate in 422 faitpete Dbl. 1 Small Mediu Large Pure rft coda Salt, in only Grant Mediu Bock,

Sugar-Raw, New Stand (2% Packers least Jestros (cotto in pa

Bys

FAI

main

hette

Choice lambs	В								•		0				0	300
Good lambs						0	0	0	0	0		0				35
Commercial	la	11	n	b	g				0					í	ĺ	120
Choice hinds	in.	đ	đ	Ы	₽			0	٥	0			0			-
Good hindsa	del	П	e				0					۰				31
Choice fores						a										100
Good fores																100
Lamb tongu	101	8,	,	7	1	ri	pi	B		Á						34

**Mutton

		*	٠,	N	3	L	I	I	C	1	1						
Choice	sheep																33
Good a	beep .							٠						2	ź		331
Choice	saddle	28			*	×	*			*	*	×	*				.10
Good a	addles				*						*		*	*			.14
Choice	fores	**			*	*	*	*	*	*	*		*				.88
Good 1	ores .		9		٠	*	*		*	*			×	*			
Mutton	legs.	C	ь	0	E	.6				٠							.18
Mutton	loins,	. 1	el	b	9	le	e				×					10	.13
	-																

**Quot. on lamb and mutton are far Zone 5 and include 10c for steckinette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Per a leine and 10 h-
Reg. p. loins, und. 12 lbs. av
Picnics Tenderloins, 10-lb. cartons
Tenderloins, loose
Skinned shidrs., bone in
Spareribs, under 3 lbs
Boston butts, 4/8 lbs
Boneless butts, c. t
Neck bones4
Pigs' feet
Kidneys10
Livers, unblemished
Brains
Ears
Snouts, lean out
Snouts, lean in 14
Heads
Chitterlings
Tidbits, hind feet 8%
*Prices carlot and loose basis.

WHOLESALE SMOKED

MENIO
Fancy regular hams, 14/18 lbs., parchment paper
Fancy skinned hams, 14/18 lba., parchment paper
Fancy trim, brisket off, bacon, 8 lb. down, wrap
Square cut seedless bacon, 8 lb. down, wrap
No. 1 beef sets, smoked
Insides, C Grade
Knuckles, C Grade2%

Quotations on perk items are loose, wrapped, f.o.b. Chicago, suject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Reg.	tripe.	200-lb. 200-lb	. bbl		01		 27.00
Hone	y, tri	pe, 200-	·lb. b	ы.	*	**	 81.00

BARRELED PORK AND

BEEF
Clear fat back pork:
70- 80 pieces
80-100 pieces 25.38
100-125 pieces 25.50
Clear plate pork, 25-35 pes 25.85
Brisket pork 26.38
Plate beef, 200 lb. bbls 22.16
Ex. plate beef, 200 lb. bbls 34.00

*Quot. on pork items are for less than 5,000 lb. lots and include a permitted add., except boxing as loc. del.

SAUSAGE MATERIALS

OUCOUR INVIENDE
Carlot basis, Chgo, zone, losse basis
Dom month Anism (EDGC fat)
Sp. lean pork trim. 80%
Sp. lean pork trim. 85%
Pork cheek meat
Pork tongues

†Quoted below ceiling.

	K1											
cerelat, c	h.,	im	he	g.	b	16.10	gr	١.				58
Surlager												31
Berner				0 0								41
rishtoiner.												41
R. C. sala:	mi,	ch										54
a C. salar	ni,	B. 6	e									32
dense style	88	lar	ni,	e	h.	0 0						63
Peoperoni					0 0			0 0	0 0	0		501/2
Wertadella.	n.	e.			0 0	0.0	0 0		• •			28
Caspicola	C04	ke	a)									48%
Proscuitto	har	0.8		0 0	0 0	0 1	0 0		0 0			36%
+008	AE:	ST	10		8	A	U	BI	A	a	E	

aspicola (cooked)485
Procuitto hams
IDOMESTIC SAUSAGE
(Quetations cover Type 2)
(Automotions cover Table w)
bek sausage, hog casings 293
Burk sausage, bulk
Prakfurts, in sheep casings 285
makfurts, in hog casings 254
blerna, natural, casings235
Pelegan, artificial, casings 225
Liver saus., fr., beef casings215
tier saus., fr., hog casings225
mid liver saus., hog bungs245
mid. liver saus., nog bungs 247
Boad cheese
New Eng., natural, casings 385
Winced lunch., natural, casings 25 5
Torgue and blood
med sausage
Same
Pallah sausage
- The state of the

Prices based on mone 5, plus \$1.50 or ext. for sales to retailers and greyors of meals where no loc. del. a made. Prices include boxing erachaging costs.

CURING MATERIALS

Product

KED

LED

K AND

RIALS

Elitate of soul (Cago, whise)	
in 425-lb. bbls., del	8.75
mitneter, n. ton, f.o.b. N. Y.:	
not refined gran	8.60
Small crystals	12.00
Medium crystals	13.00
Large Crystals	
Pure rfd. gran. nitrate of soda.	4.00
Pure rfd. powdered nitrate of	
mdsunq	noted
mit in min, car of 80,000 lbs.	moved
mir. f.o.b. Chgo., per ton:	
Granulated, kiln dried	0.70
Granumted, Kun dried	10.70
Medium, kiln dried	
Bock, bulk, 40 ton cars	8.80
lugar—	
Raw, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners	
(2%)	5.50
Packers' curing sugar, 250 lb.	
bars, f.o.b. Reserve, La.,	
less 2%	5.15
Destrose, in car lots, per cwt.,	
(cotton)	4.80
in paper bags	
m helice nedactions	4.10
SPICES	
DEIGEO	

(Basis Chgo., orig. bbls., ba	
Wh	ole Ground
Allepice, prime 26 Resifted 27	30%
Resifted 27	% 31%
Chili pepper	41
Powder	41
Goves, Amboyna 46	46
Zanzibar 22	27
Clager, Jam., unbl 29	33
Mare, fey. Banda 1.00	1.19
Bast Indies 90	1.10
R & W. I. Blend	85
Mustard flour, fcy	84
No. 1	34 22 61
Bast Indies 50	61
Sutmeg, fcy. Banda 55	63
B. & W. I. Blend	53
Paprika, Spanish	55
Pepper, Cayenne	32

SAUS		

DUSCHAR CHOILE	
(F. O. B. Chicago)	
(Prices quoted to manufacturers	
of sausage.)	
seef casings:	
Domestic rounds, 1% to	
1½ in., 180 pack17 @20	
Domestic rounds over	
Domestic rounds, over 11/2 in., 140 pack35 @38	
Export rounds, wide,	
axport rounds, wide,	
over 11/2 in	
Export rounds, medium, 1% to 1½ in25 @30	
1% to 1% in25 @30	
Export rounds, narrow, 1% in. under25 @30	
1% in. under25 @30	
No. 1 weasands 5 @ 6	
No. 1 bungs	
No. 2 bungs10 @12	
Middle sewing, 1%@	
2 in	
Middles, select, wide,	
2@2¼ in55 @65	
Middles, select, extra,	
middles, select, extra,	
2½ x2½ in 95	
Middles, select, extra,	_
2½ in. & up 1.2	55
Oried or salted bladders.	
per piece:	
12.15 in wide flat 714.60 9	
10.19 in wide, flat 5 60 61	L
10-12 in. wide, flat 5 6 6 8 8-10 in. wide, flat	æ
8-10 in. wide, nat 2% or 8-	ġ.
0- 8 in. wide, nat 2 @ 29	K.
iog casings;	
Extra narrow, 29 mm. &	
dn	15
dn	
mm2.25@2.4	15
Medium, 32@35 mm1.90@2.0	10
Medium, ozwoo mm	m
English, medium, 35@38	
mm1.65@1.8	90
Wide, 38@43 mm1.55@1.6	85
Extra wide, 43 mm1.45@1.6	80
Export bungs 22	
Large prime bungs18 @20	
Medium prime bungs11 @12	
medium prime bungs11 @12	
Small prime bungs 8 @ 9	
Middles, per set20 @21	

SEEDS AND HERBS

					round
		W	hole	for	Saus.
Caraway seed			85		93
Cominos seed			23		26
Mustard sd., fcy. ye			25		
American			15%		
Marjoram, Chilean			30		36
Oregano	0 0		12		16

OLEOMARGARINE

White												
White												
Water												
Vegeta	ble	type	bu	mex,	7 .	 	•	Ü	'n	a	U	oted

VEGETABLE OILS
White, deodorized, summer oil, in tank cars, del'd Chicago14.5
Yellow, deodorized, salad or win- terized oil, in tank cars, del'd.
Chicago14.9
Raw soap stocks:
Cents per lb. dlvd. in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast 34
East39
Corn foots, basis 50% T.F.A.
Midwest39
East34
Soybean foots, basis 50% T.F.A.
Midwest and West Coast 33
East33
Soybean oil, in tanks, f.o.b.
mills, Midwest
Corn oil, in tanks, f.o.b. mfils123

NEVERFAIL 3-DAY HAM CURE

15%

Saves Man-Power!

By shortening the time in cure, NEVER-FAIL 3-Day Ham Cure enables you to maintain your volume with fewer men ... and less equipment. At the same time, it actually helps you produce a letter ham . . . the kind now so much in demand. Write us!



H. J. MAYER & SONS CO.



Rapids-Standard

easier-rolling, freer-swiveling

longer-life Casters.

Man-power shortage and
competitive conditions demand casters
that move your products effortlessly—
that stay on the job with no costly
break-downs—that prevent damage to floors
—that conserve nerve energy.

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Learn of the many benefits offered only in Steel-Forged, Rapid-Flame-Hardened Rapids-Standard Casters, with "floor-protective" wheels.

Write us today.

OFFICES IN PRINCIPAL CITIES

THE RAPIDS-STANDARD CO., INC.

321 Peoples Nat'l Bank Bldg., Grand Rapids 9, Michigan

STOCKINETTE BAGS PROTECT BEST

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS



CINCINNATI, OHIO

WINGER MANUFACTURING CO., INC. OTTUMWA, IOWA

WE SOLICIT inquiries on packing plant equipment, standard or special specifications

- Sausage Meat Trucks
- Curing Trucks
- Ham and Bacon Trucks
- Dump Trucks
- Transfer Trucks
- Smoke House Trucks
- Packing Tables
- Conveyors
- Containers
- e Retort Crates

Backed by years of packing plant engineering

A CHANGE OF SALT MAY HELP YOUR SALES!

· Are you using the right grade and grain of salt? .. the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfilling the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

MARKET PRICES New York

DRESSED BEEF CARCASSES City Dressed

	heifer,											
	heifer,											
	heifer,											
	heifer,											
low,	commer	cial	 w	*				۰	9		19	
	_											

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer.	hfr.,	tri.,	choic	ce		 2114
Steer,	hfr.	tri.,	good.			 20%
Steer.	bfr.,	tri.,	com	mercia	1	 19%
Steer.	hfr.,	tri.,	utilii	y		 17%
Steer.	hfr.,	reg.	chk.,	choic	e	 24
Steer,	hfr.,	reg.	chk.,	good		 2214
Steer.						
Steer.						
	_	-				-

Above quot, include permitted add, for Zone 9, plus \$1.50 per cwt, for koshering plus 50c per cwt, for loc. del.

			choice.						
Steer,	hfr.,	rib,	good					 .24	ŧ.
Steer,	hfr.,	rib,	comme	rei	al.			 25	2
Steer,	hfr.,	rib,	utility					 .2	Ð
Steer,	hfr.,	loin,	choice				0	 3	1
Steer,	hfr.,	loin	good.					 2	9
Steer,	hfr.,	loin,	comm	erc	ia!	l.		 .24	4
Steer,	hfr.,	loin	, utilit	y.				 .2	1

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western
Pork loins, fresh, 12 lbs. dn234 Shoulders, regular204
Butts, regular 3/8 lbs
Hams, regular, under 14 lbs22
Hams, skinned fresh, under
14 lbs24
Picnics, fresh, bone in19%
Pork trimmings, ex. lean301/2
Pork trimmings, regular17%
Spareribs, medium
City
Pork loins, fr., 10/12 lbs261/4
Shoulders, regular
Butts, boneless, C. T31
Hams, regular, under 14 lbs231/2
Hams, sknd., under 14 lbs251/2
Picnics, bone in
Pork trim., ex. lean31%
Pork trim., regular191/4
Spareribs, medium
Boston butts, 3/8 lbs27%
SOCONED HAME

COOKED HAMS

skin on, fatted,	
skinless, fatted,	43
	46%

		IONE								
Reg.	hams,	under	14	16	8.					98
SEG.	hams,	14/15	DB.		0 0	0	0.4		0.0	-86"
Dioni	hams, es, bor	over 1	9 10						0.4	.3
Racos	n, west	8/1	110		0 0	0	0 0	9	0.9	20
Baco	n, city	8/12	Dha			0	* 4		00	-21
Beef	tongue	. light								21
Beef	tongue	, heav	y						60	 Æ.

TH

8-10 10-12 12-14 14-16

10-12 12-14 14-16 16-18 18-20 20-22 22-24 24-26 25-30 25/up

LARI

P

P

Reino Chi Kettl Chi Leaf, f.o. Neutr Chi Short

E

F

Were f.o.b

Wan

Was

\$5.53 and

ceilin

avail

*Quotations on pork items are fa-less than 5,000 lb. lots and inche all permitted additions.

DRESSED HOGE

logs,	gd.	A	ch.,	1	11	ì.		0	Ø	١,		1	t.		1	ì	ıŧ	fa.
Feb.	28	un	der	BH.	,	.)	Įt,	36	ı,	×	×			*			a	21.56
81	to	99	lbs.											_			3	23 %
100	to	119	Ibs.								_					•	^	90.00
120	to	136	lba.		0		Ī								9	۰	•	10.0
187	to	153	lba					•	۰		•	*						146.81
154	to	171	The		•	۰	۰	•		0	0	0	0		- 12	*	*	13.86
1.076	10	100	Ibu.		0	0			0	0	0	a	0	0		6		13.39
172	to	199	IDS.		0	0	0	0	0	۰	D	0	۰	9				19.81

*DRESSED VEAL

Hide off

Choice, 50@275 lbs	.2213
Good, 50@275 lbs	.2113
Commer., 50@275 lbs	.1913
Utility, 50@275 lbs	.1113

*Quot. are for sone 9 and include 50c for del. An additional 1/1c per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND

	od			
Lamb, con	mmercia	1		2
Mutton, g Mutton, u	d. & ch	eull	****	
Quotati	ons are	for a	one 2.	

weetbreads, beef, Type A
weetbreads, veal, Type A414 eef kidneys
amb fries, per lb
amb fries, per lb
Prices L. c. l. and loose basis for

BUTCHERS' FAT

Shop fat							\$3.25	per	cwt.
Breast fat									
Edible suct									
Inedible suct					9		4.75	per	CMT.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended February 24, 1945, were reported as follows:

	February 24	week	App
Fresh meat	s, pounds	64,541,000	18,000,000 45,364,000 8,907,000



The BACON PRESS of Proven Qualities



UNIFORMLY SQUARES ALL SIZES OF SKINNED BACON

Expert hydraulic engineering, combined with the packinghouse experience of ANCO designers of meat-handling equipment have made this the fastest selling Bacon Forming Press. Its simplicity and mechanical perfection are readily recognized. This Bacon Press uniformly squares all sizes of skinned bacon for economical slicing and slab marketing. Write for further details.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD.

CHICAGO 9, ILL.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

ork

CASH PRICES		BELLIES	
CARLOT TRADING LOOSE, F.O.B. CHICAGO OR CHI BASIS THURSDAY, MARCH 1, Top figures represent 0.P ceilings.	CAGO 1945	6-8 17%	Cured 1814 17% 17% 1614 1614 15%
REGULAR HAMS Fresh or Frozen	8.P.	D. S. BELLIES	
\$-10 21½ 10-12 21½ 12-14 21½ 14-16 20¾	211/4 211/4 211/4 201/4	Clear 18-20 141/4 20-25 143/4 25-30 143/4	Rib 1414 1414 1414
BOILING HAMS Fresh or Frozen	8.P.	30-35 14¼ 35-40 14¼ 40-50 14¼	14% 14% 14%
16-18 20 % 16-20 19 % 20-22 19 %	20% 19% 19%	GREEN AMERICAN BELLI 16-20	13%
SKINNED HAMS		20-25	13%
Fresh or Frozen	8.P.	20 and op	10 7
16-12 23-16 12-14 22-16 16-18 22-16 16-18 22-16 16-22 21-16 30-22 21-16 22-24 21-16 24-26 21-16 25-30 21-16 25-30 21-16 25-30 21-16 25-30 21-16 25-30 21-16	23 ½ 23 ½ 22 ¾ 21 ¾ 21 ¾ 21 ¾ 21 ¾ 21 ¾	FAT BACKS Green or Frozen 6 - 8	Cured 101/2 101/2 101/2 101/2 101/2 111/2 111/2
PICNICS		20-23 1176	887
Fresh or Frozen 4-6	S.P. 19% 19% 19% 19%	OTHER D. S. MEATS Fresh or Frozen Regular plates10% Clear plates	Cure 11 10 10 10

FUTURE PRICES

HONDAY, FEB. 26, THROUGH FRIDAY, MAR. 2, 1945

LARD														
Mar.		9				۰					No	bids	or	offerings
May				۰	0	٥	0	0	6		No	bids	or	offerings
July	,		0		0	0		0		,	No	bids	or	offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw
		12.80b	12.75n
	2713.80 2813.80	12.80b 12.80b	12.75n
Mar.	113.80	12.80b	12.75n
Mar.	213.90	12.80b	12.75n

Packers' Wholesale Prices

ek ended

ies

CON

NCO

Bacon

ized .

1 slic-

h 3, 1945

Refine	d lard tierces, f.o.b. ago C. L14.55
Kettle	rend., tierces, f.o.b.
Leaf.	kettle rend., tierces,
	D. Chicago C. L
Chie	ago C. L
Shorte	ming, tierces, c.a.f16.50

EASTERN FERTILIZER MARKETS

February 28, 1945
Further sales of cracklings
were made at \$1.25 per unit,
fo.b. New York and more was
wanted at this price. There
was some additional trading
in wet rendered tankage at
\$5.53 f.o.b. shipping points
and blood was wanted at the
ceiling with no offerings
available. The fertilizer shipping season is under way and
shipments are being made as
fast as possible.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Amm	onia	tes

Ammonium sulphate, bulk, per
ton, basis ex-vessel Atlantic ports\$29.20
Blood, dried, 16% per unit 5.53
Unground, fish scrap, dried,
11% ammonia, 16% B. P. L.,
f.o.b. fish factory 4.75 & 10c
Fish meal, foreign, 114% am- monia, 10% B. P. L., c.i.f.
mpot
March shipment 55.00
Fish scrap (acidulated), 7% am-
monia, 3% A. P. A., f.e.b.
fish factories4.00 & 50c
Soda nitrate, per net ten, bulk,
ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb. bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10%
ammonia, 10% B. P. L.,
bulk4.25 & 10c
Feeding tankage, unground, 10-
12% ammonia, 15% B. P. L.,
bulk 5.53

Phosphates

Dry Rendered Tankage 45/50% protein, unground.....\$ 1.25

VITAMIN B IN GRAVY

Braised meats contain only 45 per cent of their thiamin after cooking, and stewed meats only 25 per cent, but a large share of the vitamins lost from the meat is found in the drippings and gravy, according to information from the office of the National Live Stock and Meat Board, Chicago, Ill.



MONTGOMERY

THERE are two specific reasons why you should select Montgomery Elevators for your plant. First,

you will find that initial cost is generally lower. Second, you will find — as scores of other Packers have found — that Montgomery Elevators will provide greater operating efficiency. Only Montgomery offers you this two-fold economy.

COSTS

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-15.



HOME OFFICE • MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES,-General conditions in the tallow and grease market were unchanged this week. Product remains as scarce as ever and at the same time demand is almost unlimited. No major changes were announced in regulations governing trading on fats and oils, although the trade expects new controls in the near future. Members of the newly formed inedible animal fat producers advisory group met this week with OPA officials, and discussed the existing regulation covering the tallows and greases. The committee represents approximately 300 producers of these products with an annual sales volume of about \$60,000,000. No announcement was released after the meeting and there was no indication of any action or suggestions made. Meanwhile, routine trading was uncovered in the market, but once again most of the product produced is going on earlier orders. The drop in hogs on farms to fewer than 61,000,000 head will probably be reflected in light productions of greases for some time to come. At any rate, the release of the livestock on farms report gave further strength to the undertone of the market.

Included in sales reported this week were choice tallow at 8%c; special, 8%c; No. 1 at 8%c, and all lower grades at full maximums. Grease sales included choice white at 8%c; A-white, 8%c and yellow at 8%c.

NEATSFOOT OIL.—The market is bare of offerings with demand very strong. Full ceiling prices are quoted.

STEARINE.—No trading is reported on stearine.

OLEO OIL.—Market quiet and unchanged.

GREASE OIL.—Trading is light with prices unchanged. No. 1 oil is 14c; prime burning, 15%c, and acidless tallow oil, 13%c.

VEGETABLE OILS

The scarcity of vegetable oils was further reflected this week when the OPA announced that ration point values on lard, shortening, salad and cooking oils and margarines were boosted two points per pound. The margarine value was raised from three to five points and the other products were boosted to four instead of two points. The government has warned that fats and oils supplies will be light for many months to come, and the announcement of a sharp drop in hog population will further depress supplies of both edible and inedible fats and oils. Meanwhile, trading in all items was extremely light with only limited sales reported for the entire list.

SOYBEAN OIL.—There have been no reports of trading in soybean oil this week. Crushers continue to move product, but most of it is going against previous contracts. No contracting oil for late delivery this year is reported, even though buyers will pay ceiling prices at time of delivery.

OLIVE OIL.—The spot market for olive oil is in a nominal position. With no supplies of either imported or domestic oil, business is impossible. It is rumored that an additional cargo of Spanish oil is about to sail for the United States.

PEANUT OIL.—No new business is reported on peanut oil. Quotations are held at ceiling levels with demand reported very broad.

CORN OIL.—Some movement of this oil is reported almost constantly, but the bulk goes on previous contracts. Quotations remain at full ceiling levels.

COTTONSEED OIL.—The undertone of the cottonseed oil market is as firm as ever. No trades are reported in the futures market even though full ceiling bids are tendered on some nearby months.

BY-PRODUCTS MARKETS

The undertone of the by-products market was on the firm side again the week. Dry rendered tankage moved a little higher and practically nothing a selling below ceiling prices. Manpower shortage is said to be limiting output of some items.

Blood

Digester Feed Tankage Materials

Packinghouse Feeds

														ariota,
65%	digester	tankage,	bulk.							-				876.3A
60%	digester	tankage,	bulk.						 					71.04
55%	digester	tankage,	bulk.					0 1						65.66
		tankage,												
45%	digester	tankage,	bulk.			0		0 1				٠,		54.88
50%	meat, be	one meal	scrape	в,	k	m.	lk				۰			70.06
Speci	al stean	bone-me	eal		0 1	0 0			. 5	H).	DH	34	¥55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

								Per ton
								.35.00@36.0 .35.00@36.0

Fertilizer Materials

	Per tan
High grade tankage, ground	1000
10@11% ammonia	. 3 3.85@ 4.00m
Bone tankage, unground, per ton	. 30.00@31.00
Hoof meal	4 95 6 4 58

Dry Rendered Tankage

								Per unit
**Hard	pressed :	and	ex	pel	ler	ungr	ound	
55%	protein o	r le	88.					.\$1.30@1.5
55 to	75% pro	tein						. 12

**Quoted under ceiling, del'd. mid-west pass.

Gelatine and Glue Stocks

				E	'er cet.
Calf trimmings (limed)					.\$1.00
Hide trimmings (green salted) Sinews and pizzles (green, salted)			0	00	
Sinews and pizzles (green, salted)		0 0	 0		
					Per ton.
Cattle jaws, skulls and knuckles Pig skin scraps and trim, per lb.			40	.7	487%

*Denotes ceiling price, f.o.b. shipping point,

Bones and Hoofs

	Per ton
Round shins, heavy	.370.00@90.00
Flat shins, heavy	. G.INEIUM
Blades, buttocks, shoulders & thighs.	CO TAMES.60
Hoofs, white	25,00067.50
Hoofs, house run, assorted	44.00
Junk bones	

Delivered Chicago.

Animal Hair

Winter coil dried, per ton	M.M
Summer coil dried, per ton	20.00ff 31.0m
Winter processed, black, lb	1000
Winter processed, gray, lib	4 0 4%
Cattle switches	4 @ 4%

* CLEVELAND 14, OHIO *

The

Packinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALTIES



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Unit ...\$5.53

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Per unit

1.20@1.3

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Per ton

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IF YOU USE TABLES WE MAKE THEM!

St. John Co. invite you to write for their new descriptive circular on Utility and Sausage stuffing tables, giving prices and specifications.

We would also be glad to quote on other standard type tables or ones made up to your own specifications. Send sketch or dimensions.

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A Heavy Duty, High **Tonnage Unit**

Put this new DIAMOND Hammermill of advanced design up against your toughest jobs-compare it with any other hammermill you have ever used-and we're willing to abide by your verdict.



The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. The "SELF CLEANING" feature saves 2 or 3 hours' time if for any reason there is a power stoppage with feed continuing. Many other advanced features make it a worthy partner to the DIA-MOND HOG. Write for Bulletin No. D-44-L.

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MORE GREASE PURER GREASE LESS REWORKING GREATER CLEANLINESS We invite your inquiries

The French Oil Mill **Machinery Company**

The National Provisioner-March 3, 1945

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PUT RUST TO WORK!

Brush or spray Nobs Glazecoat directly on rust. Rust aids in forming a permanent thermo-plastic coating that is not affected by water, alcohols, dilute acids, or alkalies. Prevents further rusting. Stands heat to 400° F. Covers about 300 sq. feet per gallon. Price...\$3.50 per gal. F.O.B. Los Angeles.

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HIDES AND SKINS

Quick action in hide markets, Coast to Coast—Packer and small packer permits filled at ceiling prices—Action on packer calf and kips expected next week.

Chicago

PACKER HIDES.— Buying permits for February hides were released and valid for trading at the opening of the week, as expected, and action in packer hides started immediately. The larger outside independent packers, who usually move their hides through regular channels, were credited with clearing their holdings on the opening day of the week.

Trading got under way in the big packer market on the second day of the week, with the bulls clearing on the following day. All permits for packer hides are now reported to have been filled, with full ceiling prices paid for all selections. Some permits are reported to show reductions of five to ten per cent, to bring them into line with the shorter accumulation period last month; permits are also said to have balanced out fairly well with the supply of hides, leaving only some River point light cows and a few odds and ends to be carried over. There is a general belief among traders that no special permits will be issued to absorb these, as tanners generally are said to be getting about all the hides they need for their current rate of operating and would have difficulty in finding labor to handle more hides at present.

OUTSIDE SMALL PACKER.—Action started in the small packer market at the opening of the week, with the better known production clearing immediately at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for branded. The supply of small packer hides is fairly liberal this month and there was some tendency on the part of tanners to shop around for offerings especially suitable for them from an average weight standpoint. Permits generally are said to be about filled but there are still some inquiries for light average stock for upper leather tanners, and also an inquiry for very heavy stock; some offerings, while running heavy average, have a wide range of weights and tanners have not the labor to work these over at present. Quite a few small packer hides may be carried over this month but holders are firm in their ideas, anticipating lighter offerings possibly next month.

PACIFIC COAST.—Trading in February hides got under way in the Pacific Coast market early this week and by late mid-week the buying permits were said to have been about filled, matching out pretty well with the supply of hides. The market is quotable at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—Further activity late last week in the South American market raised the total for the week to about 42,000 hides. At the opening of this week buyers in the States took 9,000 hides and 12,000 more moved to buyers who act for both Canada and England; this business involved a total of 6,000 Municipal heavy steers, 7,000 Municipal light steers, 7,000 Municipal extreme light steers and 1,000 Rosa Fe light steers. Later, England bought 5,000 Anglo heavy steers and 2,000 B.A.Campos extremes sold to the States, all at unchanged prices. Further trading is said to have involved some 15,000 hides, bringing the week's total so far to 43,000 hides.

COUNTRY HIDES. - The country hide market has been active from the opening of the week forward, at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands going at a cent less. Liberal receipts of country hides have been reported in recent weeks and there is a generous supply of offerings, according to buyers, but running usually to fairly heavy average. Anything in the line of light average stock was quickly absorbed, and there is still some inquiry for such offerings; however, a considerable portion of the country hides will be carried over, as is the usual custom at this particular season when country slaughter is at its peak, and the continued cold weather through the past winter has been an important factor in encouraging small butcher and farm slaughter. These small killers have no inspection and thus are not subject to the set-aside orders on beef for the CCC, as are the larger slaughterers who have federal inspection.

CALFSKINS.—No trading in packer February calfskins has come to light as yet; packers are following their usual custom of deferring action until the second week of the trading period, when killing lists for the whole month are in hand. The market is quotable at 27c for heavies, and 23½c for lights under 9½ lbs., while production showed a declining trend again last week, and the bulk of activity will probably be on basis of New York selection. A good movement is reported on small packer calfskins this week.

City calfskins are called firm at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities at same levels; the market has been active this week but a good part of the business is reported on New York trim and selection. Inquiry has improved for country calfskins at the ceiling of 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons sold at \$1.43, selected.

KIPSKINS. — Packers will probably withhold trading on Feb. kipskins until killing figures for the entire month are available next week. Production is declining and market called firm at the

top of 20c for 15-30 lb. natives and 17% for brands, but except for heavy untrimmed kips the bulk of trading will probably be done on basis of New York selection.

City kipskins are firm at the maximum of 18c for 15-30 lb. natives and 17c for brands, and some sales are reported on basis of New York selection; demand has improved considerably with the decline in packer production. Country kips are also in better demand and quotable at 16c flat, with trading reported that basis.

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Packer regular slunks are wanted at \$1.10, flat, and hairless at 55c, flat, the ceiling prices; these are not allocated and some houses keep sold ahead of production.

SHEEPSKINS.—Production of packer shearlings is very limited at this season. Shearing will be getting under way in the Southwest shortly but there is talk of the shortage of shearers again, which will tend to prolong the season, Offerings are comparatively scarce while there is a spotty but persistent inquiry from fur tanners, who have furnished the buying interest around top figures; No. 1's are quotable in a range of \$1.75@2.15, No. 2's \$1.10@ 1.25, and No. 3's 90c@\$1.00, with market more or less nominal. The steady demand for all sheepskin leather holds pickled skins strong at individual ceilings by grades; market is quotable \$7.75@8.00 per doz. packer production sheep and lamb skins, and some houses are already sold well through March. Sizeable trading is said to have been done recently on packer wool pelts in a range of \$3.75@3.85 per cwt. liveweight basis for Feb. production from various western plants. Some Iowa packers are scheduled to open bids for Mar. production within the next few days, and some producers are talking \$3.85 up to \$4.00 per cwt. liveweight basis for March pelts. Inspected sheep slaughter at 32 centers was down ten per cent last week as compared with previous week, but still about seven per cent over the same week last year.

New York

PACKER HIDES. — Trading started early this week in the New York market and by late mid-week the buying permits for February hides were about filled, with most hide producers also reported well sold up; ceiling prices were paid for all selections.

CALFSKINS.—There is a good call for calfskins in the New York market and collectors have been active this week, moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. No trading in packer calf has come to light as yet but packers are expected to clear their holdings early next week at the full ceiling prices; 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

Is all your waste paper going to war!

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

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Provisions

Trading in provisions continues at an extremely low level, although demand is broad for all items, including offal. With most product going to fill government orders, packers are unable to place much product on the open market and all quotations are at ceiling levels.

Cottonseed Oil

Mar. 14.31b; May 14.31b; July 14.00b @14.31ax; Sept. 14.00b@14.31ax; Oct. 14.00b@14.31ax; Dec. 13.60b@14.25ax. No sales.

CCC Purchases and Announcements

PURCHASES.—During the week ended February 24 CCC purchases included 4,481,000 lbs. frozen pork; 6,417,000 lbs. cured pork; 30,000 lbs. frozen lamb and mutton; 6,274,000 lbs. canned meats; 3,287,211 lbs. lard and 12,146 bundles, 100-yards each, hog casings.

ACT TO SAVE HIDES

The Anti-Waste Organization of the Union of South Africa has acted to eliminate the waste of \$4,000,000 worth of hides, skins and leather every year, according to trade reports reaching the Department of Commerce.

This waste is caused by careless flaying, faulty handling and curing, bad branding, tick bites, and marks from barbed wire. The Department of Agriculture and Forestry has been requested to introduce a Consolidated Brands Act for the entire Union providing for strict uniformity in branding cattle on the less valuable parts of the hides.

Invest in Victory! Buy War Bonds!

CHICAGO HIDE QUOTATIONS

	PACKER :	HIDES	
	Week ended Mar. 2, '45		Cor. week, 1944
Hvy. nat. strs. Hvy. Tex. strs. Hvy. butt.		@151/4 @141/4	@151/4 @141/4
brnd'd strs Hvy. Col. strs. Ex-light Tex.		@14½ @14	@141/4 @14
Brnd'd cows Hvy. nat. cows	@14%	@15 @141/2 @151/2	@15 @14½ @15½
Lt. nat. cows Nat. bulls Brnd'd bulls Calfskins	@12 @11	@15 1/4 @12 @11 28 1/4 @27	@15% @12 @11 28%@27
Kips, nat Kips, brnd'd Slunks, reg	@20 @171/2 @1.10	@20 @17½ @1.10	@20 @171/4 @1.10
Slunks, bris	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wta	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@1114	@111%	@11%
Brnd'd bulls	@10%	@10%	@10%
Calfskins20	% @23	201/2 @ 23	2014 @23
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

Sidnas, nris....

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@111%	@111%	@1114
Calfskins16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides6.50	008.00	6.50@8.00	6.50@8.00
All country hides	and ski	ns quoted on	fint basis.

SHEEPSKINS

Pkr. shearlgs..1.75@2.15 1.75@2.15 @1.66 Dry pelts.....25 @26 25 @26 26 @26%

ARGENTINE PLANT EXPANDS

Recent expansions by the Smithfield and Argentine Meat Co., located near Buenos Aires, have brought cold storage capacity to 12,000 tons of frozen meats, and increased to 23 acres the area covered by company buildings, it is reported. The plant is now said to have an eight-hour slaughtering capacity of 2,200 head of cattle, 8,000 sheep and 800 hogs. The canning unit can turn out in the same period of time 200,000 12-oz. cans, 100,000 16-oz. cans, and 20,000 6-lb. cans. The bulk of the company's frozen boneless beef production goes to the British government.

"Pep up Profits
with the FLAVOR
that helps to
increase Sales!"



USE STANDARD STRENGTH

GARLIC & ONION

Eliminate the unnecessary cost problems that are generally encountered when using raw vegetables: such as, fluctuations in market prices and shrinkage and spoilage during storage. When using Standard Strength Garlic and Onion Juices, labor costs (peeling, preparing, etc.) are also decreased to a minimum. Juices cut cost, increase profits and add a uniform natural flavor that enriches the quality of your product! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used genuine garlic oil and onion oil produce the best results;

VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST. CHICAGO 10, · ILLINOIS



LIVESTOCK MARKETS Weekly Review

Two-Thirds of Hog Total Located in Corn Belt States

THE distribution of the hog population on farms on January 1 showed that by far the largest part of the total was concentrated in the North Central states. Slightly better than 68 per cent of the 60,660,000 head was concentrated in 12 states which includes the Corn Belt area. Although this was about the same percentage as a year earlier, the total itself, at 28 per cent less, reflected exactly the decline in population from a year earlier. Hog numbers in the North Central area at the start of the year totaled 41,297,000 head against 57,492,000 head a year earlier.

Percentage changes for other areas of the country were rather marked. In the South Atlantic states, which accounted for about 9 per cent of the hog total, the decline in numbers from a year earlier was only 17 per cent, far under the overall loss. On the other hand, the Western states, which had over 4 per cent of the hog total, showed a loss of 41 per cent in hog numbers. South Central states, with 15 per cent of the total, showed a loss of 27 per cent while the North Atlantic states with over two per cent of the total showed a 23 per cent loss from a year ago.

There was considerable variation in hog numbers in the most important producing states when compared with the total of a year earlier. For instance, the state of Kansas had an exceptionally good crop year and reports show that feed supplies are ample. However, the number of hogs on farms in that state was 46 per cent smaller than a year earlier, one of the sharpest declines for any state.

On the other hand, the real Corn Belt states showed less radical changes. Iowa had about 26 per cent fewer hogs than a year earlier; Illinois, 25 per cent and Missouri, 24 per cent. Indiana, with a 20 per cent decline, showed the smallest change of any of the major hog states.

Iowa again had a big margin over other states in total numbers. The state's January 1 total was 10,990,000 head, almost twice as high as second place Illinois, which had 5,709,000 head.

The state of Colorado showed a drop of 54 per cent in hog numbers on January 1 compared with a year earlier. The only state to show an increase in numbers was Massachusetts, with an increase of 4 per cent from the 1943 figure.

Cattle Changes Small

With cattle numbers showing a decline of only 1 per cent from a year earlier, sharp changes were almost impossible for the various areas and states. For a total, the North Central states showed no change, although the Dakotas, Nebraska, Kansas and Wisconsin showed slight gains at the expense of minor losses for other states in the area. The Western area total was down 3 per cent with the Coast states showing the sharpest decline in numbers.

The seven per cent drop in total sheep numbers was rather evenly distributed over the country. Losses in the Western states, which have the largest sheep and lamb numbers, ranged from 4 to 13 per cent. However, the state of Kansas, as had been predicted earlier, showed a 48 per cent increase in sheep and lamb numbers. Exceptionally good crop conditions made for an inward movement of thin stock early last fall, Consequently, large numbers are expected to be marketed from that state during 1945.

Just in passing, it is noteworthy that

Old Dobbin is gradually fading out, even though there has been no output of civilian passenger cars or trucks for several years. Fewer than 9,000,000 head of horses were counted in the U. 2 as the year opened, marking the twenty-fifth consecutive decline in population since records were first compiled. In about two decades the horse population has been cut in half. In another score of years we may have nothing left but the racing nags.

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FORT WORTH RECEIPTS

Record numbers of hogs and sheep were received at the Fort Worth stock yards, during 1944, it is revealed in the forty-third annual report from that market. A total of 1,092,086 head of hogs arrived during 1944 supplemented by 2,657,226 sheep. Cattle receipts for the year totaled 1,046,116 head and were largest since 1925, while calf numbers at 482,068 were largest since the record year of 1937 and second largest on record.

OKLA. LIVESTOCK VALUE

Despite livestock population decreases during 1944, livestock on Oklahoma farms January 1, including poultry, was valued at \$213,657,000, an increase of more than \$13,000,000 over the estimate on the same date last year.

NEW BREED OF CATTLE

A new breed of cattle having a high milk productivity and heavy live weight has been developed in Russia. The new breed was obtained by cross-breeding Kostroma cattle with Swiss and other breeds over a period of 20 years.

"SPEED"

INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
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CINCINNATI, OHIO NASHVILLE, TENNINDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY



Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, March 1 1945, reported by Office of Marketing Services, War Food Administration:

2008 (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Hans. City St. Paul BARBOWS AND GILTS:

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140-100		14.50-14.75	14.00-14.70	\$14.25-14.45		
160-180	Ibs	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200	lbs	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220		14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240	1bs	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270		14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300		14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-330		14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
330-360	lbs	14.75 only	14.60-14.70	14.45 only	14.50 only	14.45 only
Medium:						
100-220	1hu	14.00-14.75	14.00-14.70	14.00-14.45	18 90-14 50	14.25-14.35
100-220	ADM:	11.00-11.10	24.00-22.10	11.00-11.10	10.00-11.00	11.20-11.00
50W8:						
Good &	Choice:					
970-300	1bk	14.00 only	13.95 only	18.70 only	18.75 only	13.70 only
200-330	1bu	14.00 only	13,95 only	13.70 only	13.75 only	13.70 only
220-260	lbs		13.95 only	13.70 only	18.75 only	13.70 only
	lbs	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
900						20110 0000
Good:						
400-450	1bs	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550	lbs	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
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Medium						

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	lbs lbs	14.00 only 14.00 only	13.95 only 13.95 only	13.70 only 13.70 only	13.75 only 13.75 only	13.70 only 13.70 only
Medium:						
250-550	lbs	12.75-13.75	13.50-13.95	13.50-13.70	18.50-13.75	13.25-13.50
SLAUGHT	ER CATT	LE, VEALE	RS, AND CA	ALVES:		
STEERS,	Choice:					
700- 900 900-1100 1100-1300 1300-1500	lbs	15,75-16,75 16,25-17,25 16,40-17,35 16,40-17,35	15.50-16.50 15.75-16.75 16.00-16.75 16.00-16.75	15.50-16.50 15.75-16.50 15.75-16.75 15.75-16.75	15,75-16,75 15,75-16,75 16,00-16,75 16,00-16,75	15,50-16,75 15,75-17.00 15,75-17.00 15,75-17.00
STEERS,	Good:					
900-1100 1100-1300		14.75-15.75 15.00-16.25 15.25-16.40 15.25-16.40	14.25-15.50 14.50-15.75 14.75-16.00 14.75-16.00	14.08-15.75 14.25-15.75 14.25-15.75 14.50-15.75	14.00-15.75 14.25-16.00 14.50-16.00 14.50-16.00	14.25-15.75 14.25-15.75 14.25-15.75 14.25-15.75
STREETS,	Medium:					
		12,75-15.00 13.00-15.25	12.00-14.50 12.25-14.75	11.50-14.25 12.50-14.25	12.00-14.25 12.50-14.25	11.50-14.25 11.50-14.25
STEERS,	Common:					
700-1100	1be	11.25-13.00	10.50-12.25	10.00-12.00	11.00-12.25	9.50-11.50
HEIFERS	, Choice:					
	lbs		15.00-15.75 15.00-16.00	15.00-16.00 15.00-16.00	15,25-16,00 15,50-16,25	15.00-16.00 15.00-16.00
HEIFERS	, Good:					
900- 900 800-1000		14,25-15.50 14.50-15.75	13.75-15.00 13.75-15.00	13.50-15.00 13.50-15.25	13,50-15,50 14,00-15,50	13.25-15.00 13.25-15.00

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HEIFERS,	Good:			
900- 800 800-1000	lbs	14.25-15.50 14.50-15.75	13.75-15.00 13.75-15.00	18.50-15.0 13.50-15.2
HEIFERS,	Medium	:		
500- 900	Ibs	12.00-14.50	11.50-13.75	10.75-13.2
HHIPPDS	Commor			

HEIFERS,	Medium	:				
500- 900	lbs	12.00-14.50	11.50-13.75	10.75-13.25	11.25-13.50	11.00-13.25
HHIFERS,	Common	1:				
500- 900	lbs	10.00-12.00	9.50-11.50	9.00-10.75	9.75-11.25	9.00-11.00
OOWS AT	Weight					

Good	14.00-15.00	12.50-14.50	12.25-13.75	12.50-14.00	11.25-13.50
Medium	11.75-14.00	11.00-12.50	10.75-12.25	f1.00-12.50	9.75-11.25
Outter & com		8.50-11.00	7.75-10.75	8.25-11.25	7.50- 9.75
Canner	7.50- 8.25	7.00- 8.50	6.75- 7.75	7.00- 8.25	6.50- 7.50

BULLS (Ylgs. Excl.)	, All Wei	ghts:			
Beef, good 13 Sausage, good 15 Sausage, med 16	2.75-13.75	12.75-13.25 11.50-12.75 10.50-11.50	18.00-18.75 12.25-13.00 10.75-12.25	13.00-13.50 12.50-13.00 11.50-12.50	12.25-13.50 11.50-12.50 10.50-11.50
Saus., cut. & com	.00-10.50	8.50-10.50	9.00-10.75	9.00-11.50	8.25-10.50

VEALERS:					
Good & choice Common & med Cull	15.00-16.00 10.00-15.00 8.00-10.00	14.25-15.50 10.50-14.25 6.00-10.50	12.50-14.50 8.50-12.50 7.00- 8.50	13.00-14.00 9.00-13.00 6.00- 9.00	14.00-15.00 9.00-14.00 6.50- 9.00
GALVES:					
Good & choice Common & med Cull	12.00-13.00 9.00-12.00 8.00- 9.00	12.50-14.00 9.00-12.50 6.00- 9.00	11.00-13.50 8.00-11.00 7.00- 8.00	12.50-14.00 8.50-12.50 6.50- 8.50	

MAUGHTER LAMBS AND SHEEP:

LAMBS:				
Good & choice 16.75-16.90 Medium & good 14.75-16.40 Common 12.50-14.25	16.75-17.00 14.75-16.25 12.50-14.25	16.25-16.75 14.50-16.00 12.00-14.00	16.25-16.85 15.00-16.00 12.50-14.50	15.75-16.25 13.56-15.50 11.00-13.00
TLG. WETHERS:				
Good & choice 14.50-15.25 Medium & good 18.00-14.00	14.00-15.00 12.50-13.50	14.25-14.85 12.50-14.00	14.25-15.25 13.00-14.00	18.50-14.50 11.50-13.25
EWES:				

Good & choice... 9.00- 9.50 8.00- 9.00 8.75- 9.40 8.75- 9.25 8.50- 9.40 Common & med.. 7.75- 9.00 6.50- 7.75 7.00- 8.50 7.00- 8.50 6.75- 8.25 Quotations on wooled stock based on animals of current seasonal market weights and wool growth.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



DANIELS MANUFACTURING CO. RHINELANDER, WISCONSIN

CREATORS . DESIGNERS . MULTICOLOR PRINTERS



BEEF . BACON . SAUSAGE . LAMB VEAL • SHORTENING • PORK • HAM VEGETABLE OIL •

===THE WM, SCHLUDERBERG - T. J. KURDLE CO.=== MAIN OFFICE-PLANT and REFINERY

3800-4000 E. BALTIMORE ST. BALTIMORE, MD.

WASHINGTON, D, C. RICHMOND, VA. ROANOKE, VA.

Superior Packing Co.

Price

Quality

Service

Chicago



St. Paul

DRESSED BEEF **BONELESS BEEF and VEAL**

Carlots

Barrel Lets

This DRY MILK Will Work Magic For Your Product

Pure fresh liquid milk with nothing added and nothing removed except fat and water. Improves absorption, flavor and slicing in sausage and loaves.

Authorized Receivers Set-aside powder—available to Government Agencies and to those with War Food contracts.

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Rath's from the Land O'Corn

BLACK HAWK HAMS AND BACON PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

THEE. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by
BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg. NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 1108 F. St. S.W.

PORK PRODUCTS - SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

SIGURD R. JENSEN

CONSULTING ENGINEER REHABILITATION

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.Felin&Co., Inc.

Pork and Beef Packers "Glorified"

HAMS · BACON · LARD · DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Feb. 24, 1945. CATTLE

	Week ended Feb. 24	Prev. week	Cor. week, 1944
Chicago† Kansas City Dmaha* East St. Louis. St. Joseph Sloux City Wichita* Philadelphia Indianapolis New York & Jersey City Okla. City* Ulncinnati Denver St. Paul Milwaukee	18,849 25,620 9,866 8,234 12,590 2,262 2,572 2,062 12,122 4,789 5,800 6,668 13,615	31,080 20,035 25,725 8,989 8,340 11,771 2,943 2,526 1,864 11,962 5,187 4,487 6,414 -13,004 3,219	25,976 16,868 23,545 8,094 7,736 12,019 3,112 2,498 2,210 10,796 3,547 4,922 7,069 12,713 3,738
Total		159,566	144,838
	новя		

	WAGE		
Chicago	62,149	67,876	164,199
Kansas City	22,526	24,751	89,087
Omaha	34,046	32,330	96,467
East St. Louis1	41,961	42,756	56,657
St. Joseph	12,883	12,386	61,189
Sioux City	29,015	27,691	51,714
Wichita	1,675	2,879	11,818
Philadelphia	8,504	10,023	13,336
Indianapolis	13,683	14,454	29,007
New York &			
Jersey City.	38,332	35,725	56,897
Okla. City	7,129	6,570	22,148
Cincinnati	8,710	8,127	22,120
Denver	12,219	11,402	22,085
St. Paul	21,121	20,057	92,187
Milwaukee	3,404	4,084	12,681
Total	317,307	321,111	801,542

¹Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
Chicagot	12,609	17,148	16,690
Kansas City	.24,373	27,052	19,24
Omaha	33,365	37,941	33,333
East St. Louis.	4,713	5,288	2,800
St. Joseph	12,070	16,527	16,700
Sionx City	18,880	18,506	21,049
Wichita	1,476	4,102	2,100
Philadelphia	2,519	2,793	1,993
Indianapolis	1,399	1,813	1,241
New York &			
Jersey City.	46,942	51,267	52,246
Okla. City	1,542	1,778	633
Cincinnati	528	322	: 341
Denver	15,162	14,402	13,28
St. Paul	19,256	16,158	13,62
Milwaukee	953	1,516	1,66
Total	195,737	216,613	196,92
tIncluding di	Pacts		

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Feb. 26, 1945:

					16.00@17.00
Cows,	com.	å	Med		9.50@12.50
Cows,	cut.	&	com.	 	
Cows,					7.00@ 9.00
Bulls,	com.	å	med		10.00@13.50
CALVES	1:				

Vealers	gd.	&	ch		\$17.50@18.60
Vealers.	com	. &	med	1.	14.50@17.50
					13.00@16.00
Calves,	com.	å	med.		9.50@11.00
HOG8:					

& ch 100-240 lbs \$15.30

LAMBS:					
,Lambs,	gd.	å.	ch	 	 \$17.0

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Feb. 24, 1945.

Cattle Calves Hogs* Sheep Salable1,254 1,657 202 32 Directs incl.7,888 6,536 20,410 46,376 Previous week:

Salable ..1,535 1,262 282 Directs incl. ...7,284 6,838 20,497 5 ...7.284 6.838 20.497 50.164 *Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Markethan Services, War Food Administration)

Purc at pri ending reporte SIONE

Tota 41,949

Armous Cudaby Swift Wilson Campbe Others

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Armou Swift Hunter Heil Krey Lacled Sieloff Others Skippe

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The

Des Moines, Ia., March 1_ At the 19 concentration yards and 11 packing plants in lowa and Minnesota, hog prices were unchanged this week

	od to choice:
160-180	1b\$14.20@14.45
180-240	ID 14.20@14 #
240-330	1b 14 90@14 #
330-360	1b 14.20014.6
Sows:	
270-360	1b\$13.45@13.70
400-550	1b 13.30@12.70

Receipts of hogs at Corn Belt markets for the week ended March 1 were as follows:

								This week	Same day
eb.	23.							.15,700	25.400
eb.	24.							.30,800	37 100
eb.	26.							.42,560	41.900
eb.	27.					*		.25,600	26.700
eb.	28.				4			.34,400	29,286
arc	h 1	١.						.34,200	22 500

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 24, were reported to be as follows:

AT 2	O MA	LR	K	E.	Pa	3,											
END			Ci	RE	tl	e			H	o	g	8			8	he	19
Feb. Feb. 1944 1943	24		6 5	0,0	00)		1	5727	.6	10	0			1	1,00 0,00 9,00 5,00	M M
f942	• • • •				06			52	1	.(90	0			1	1,0	10
WEE	1 MA	NI)E	D												leg	
Febru	uary	24		0		0				0 1					.26	8,0	10
1944	uary	11				4	*	 4		. ,	1	×		*	. 20	6,0	90
			* *		U 8			*	4.5			+	é	*	. 12	å,	u
1943				0			0					0			.40	7,0	90
1942															.34	8,0	90
AT 7		RH	E	T	8,												

END		Cattle	Hogs	likeep
Feb.	24	.194,000	229,000	170,000
Feb.	17	.210,000	232,000	174,000
1944		.171.000	650,000	177,000
1943		.161,000	362,000	214,000
1942		.152,000	291,000	197,000

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand February 1, 1945, compared with stocks on the same date in 1944:

	Feb. 1, ¹ 1945 M lbs.	Feb. 1, 1944 M lbs.	Feb. 1, 5 yr av. 1944-40 M Bu.
Broilers	4,925	14,696	10,963
Fryers	11,454	20,663	13,062
Roasters	25,341	41,754	38,866
Fowls	58,687	60,748	29,521
Turkeys	74,169	48,348	55,26
Ducks	1,715	2,153	3,865
Miscellaneous	15,610	25,961	19,253
Unclassified.	23,834	16,680	12,942
Total \			

poultry. 215,735 239,998 189,39 ¹Figures shown are subject to revision. Revised figures will appear is next month's report.

PACKERS' **PURCHASES**

Purchases of livestock by packers at grincipal centers for the week ending Saturday, Feb. 24, 1943, as reported to THE NATIONAL PROVISIONER.

CHICAGO

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Corn

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10,900 13,663

29,511 58.98

12,947 198 590 ct to re-

3, 1945

Armour, 2,459 hogs and 2,093 shipped; Swift, 296 hogs and 1,797 shipped; Wilson, 2,269 hogs; Western, 1,515 hogs; Agar, 2,817 hogs; Shippers, 10,839 hogs; Others, 22,224

Total: 25,182 cattle; 3,562 calves; 41,949 hogs; 12,609 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
	4,247	656	1,222	5,150
swift	2,839	397 671	864 985	2,917 4,872
Wilson	3,385	298	834	4,527
Campbell . Others	1,366 9,019	76	1,828	1,638
Total:	23,436	2,093	5,533	19,104

AHAMO

						Calves	Hogs	Sheep
Armour			0				6,930	10,315
							5,310	9,058
Swift							4,387	1,584
Wilson . Independ	•	•		-		3,100	1.882	1,002
Others .							8,773	***
Officia .		۰	۰				-	

Cattle and calves: Kroger, 952; Nebr., 703; Eagle, 38; Greater Omaha, 150: Hoffman, 91; Rothschild, 354; Eath, 157; South Omaha, 1,162; Mer-chant's, 89; American, 112.

Total: 27,825 cattle and calves; 0,650 hogs and 31,383 sheep.

F ST LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,562	1,039	5,293	2,012
Swift	2,689	1,280	3,908	1,695
Hunter	1,561		3,214	193
Hell			1,318	
Кгет			654	***
Laciede			1,582	***
Sieloff			649	
Others	3,054	231	2,118	813
Shippers .	4,717	1,608	10,312	139
Total	14.583	4.158	29.028	4.852

ST. JOSEPH

	Cattle	Carves	riogs	oneeb
Swift Armour Others	3,099	446	5,379 4,679 1,582	8,246 3,644 726
Total	9,573	909	11,640	12,616
Not inclu			tle and	2,161

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy		134 73	8,888	4,323 6,936
Swift		118	6,376	4,315
Others Shippers1			7,914	3,698
Total2	4,432	325	31,626	19,272

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,052	213	918	1,476
Guggenhein	a 176			4.68
Dunu- Ostertag.	149		82	
Dold			533	***
Sunflower .			142	
Pisneer	89	0.00		***
Others	2,349		292	67
Total	3.827	213	1 967	1.549

OKLAHOMA CITY

Armour Wilson Others			406 651 8	843 851 758	479 196
Not i	nelu	ding 80	1,060 2 cattle	e. 4.677	675 hogs

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	224			812
Kahn's Lorey	235		2,588	
Marrey			347	***
Meyer	18		1,750	
Schlachter.	170	ST		
Schroth	16		2,374	
Stegner	337	171		
Others	1,678	750	787	46
Shippers	204	468	1,633	***
Total			9,429	358
Not inclu	ding 3,	142 cat	tle and	1,008

FT. WORTH

	Cattle	Caives	Hogs	Sheep	
Armour	1,337	632	1.373	4,027	
Swift	1,052	547	1,465	3,227	
Blue	-				
Bonnet .		6	42	***	
City	148	- 5	582	***	
Rosenthal	144	36	104		
Total	2,915	1,226	3,516	7,259	
	-				

DERVER

	Cattle	Calves	Hogs	Sheep
Armour Swift . Cudahy Others	 . 1,718 . 878	167 141 67 172	3,099 3,809 2,260 1,293	6,742 6,260 5,910 4,202
Total	 . 6,623	547	10,461	23,114

ST. PAUL

	Cattle	Calves	Hogs	Sheep
		3,276	8,647	
Cudahy	959	980		2,943
Swift	4,410		12,474	10,886
Others	8,031	1,589		***
Total	15,715	11,145	21,121	19,256

10	LAL I	PAULER	PURCHA	8358
		Week ended Feb. 24	Prev. week	Cor. week, 1944
Cattle Hogs Sheep		.159,603 .199,367 .151,941	147,575 203,808 146,956	144,742 570,579 149,209

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb.	23., 2,203	506	10,955	2,753
Feb.	24 784	20	3,334	2,237
Feb.	2618,258	885	11,772	5,519
Feb.	2711,076	939	14,735	5,388
Feb.	2814.074	667	12,347	6,758
Mar.	1 6,000	700	14,000	7,000
·Wk.			-	-
80	far49,408	3,191	52,854	24,665
Wk.	ago48,463	8,335	48,065	25,196
	43,504		124,940	
1943	36,817	4,235	81,512	30,248
	cluding 3,45 637 sheep dir			

SHIPMENTS

		Cattle	CRIVES	Hogs	Sheep	
Feb.		2,100	82	2,676	766	
Feb.	24	201				
Feb.	26	5.972	110	1,407	1,561	
Feb.	27	5,216	183	2,479	957	
Feb.	28	6,303	113	1,845	1.972	
Mar.	1	3,000	100	1,500	2,000	
Wk.						
	far	20,491	506	7,241	6,490	
Wk.		20,540	580	7,663	9,565	
1944		17,183	637	10,791	8,520	
1943		14.047	1.369	12,767	4.398	

CHICAGO HOG PURCHASES

cago packers and shippers ended Thursday, Mar. 1:	week
Week ended Mar. 1	Prev. week
Packers' purch30,908 Shippers' purch 9,907	31,078 9,261
Total40,815	46,837

PACIFIC COAST LIVESTOCK

Receipts for five days ended February 23:

	Cattle	Calves	Hogs	Sheep
Los Ang				63
San Fran Portland		35 270	1.125	350 425

CANADIAN STORAGE STOCKS

	Feb. 1, 1945	Jan. 1, 1944	5 yr. avg. Feb. 1
Veal Pork	.34,937,504 . 3,682,030 .48,437,987	5,182,612	4,439,394
Mut.	b. 5,986,425	6,918,350	9,081,105

ALWAYS SAY

YER'S SAUSAGE CASING

For the best in natural casings . . . sheep, hog, beef or sewed casings

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BROOKLYN 21, N.Y.

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ADELMAN

HAM BOILERS

By special ruling of the War Production Board, repair parts and re-placements for Aluminum Ham · Boilers may be obtained under certain conditions. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. . Chicago Office, 332 S. Michigan Ave. ean Representatives R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, n. Australian and New Zealand Representatives Golfin & Co., Pty, List., Office Lopid Cilles. Canadian Representatives C. A. Pemberton & Co., List., Toronto, Col.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

BEEF · VEAL · PORK · LAMB HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce Boston, Mass.

F. C. Rogers Co. Philadelphia, Pa.



A. L. Thomas Washington, D. C.

Local and Western Shippers Pittsbergh, Pa.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, WFA.)

WESTERN DRESSED MEATS

	N	ew York	Phila.	Boston
STEERS, carcass	Week ending February 24, 1945	5,4451/2	2,207	1,388
	Week previous	4,855	1,680	783
	Same week year ago	3,951	3,392	662
COWS, carcass	Week ending February 24, 1945	2,204	1,901	897
	Week previous	2,443	2,079	790
	Same week year ago	1,999	2,404	1,287
BULLS, carcass	Week ending February 24, 1945	162	22	215
	Week previous	2671/4	14	127
	Same week year ago	630	49	63
VEAL, carcass	Week ending February 24, 1945	9,247	746	515
10000	Week previous	6,626	708	420
	Same week year ago	8,601	1,033	847
LAMB, carcass	Week ending February 24, 1945	20,116	6,725	16,387
allegated through	Week previous	25,602	8,079	7,957
	Same week year ago	23,577	8,087	12,261
MUTTON, carcass	Week ending February 24, 1945	7,743	481	1,471
	Week previous	6,279	1.324	4,584
	Same week year ago	1,914		496
PORK CUTS, 1bs.	Week ending February 24, 1945	853,536	358,181	39,252
	Week previous	831,264	340,928	70,787
	Same week year ago	856,150	540,868	403,650
BEEF CUTS, 1bs.	Week ending February 24, 1945	368,899	***	
	Week previous	340,302	***	***
	Same week year ago	375,375	***	
	LOCAL SLAUGHTERS			
CATTLE, head	Week ending February 24, 1945	12,170	2,572	
	Week previous	11,998	2,526	
	Same week year ago	10,321	2,206	
CALVES, head	Week ending February 24, 1945	5,381	2,473	
	Week previous	5,701	2,039	
	Same week year ago	5,999	1.983	
HOGS, head	Week ending February 24, 1945	37,348	8,504	
me and access	Week previous	34,730	10,023	
	Same week year ago	61,196	15,548	
SHEEP, head	Week ending February 24, 1945	47,097	2,519	
	Week previous	51,275	2,793	
	Same week year ago	45.844	1.733	
Country Assessed				
	product at New York totaled 9,5 week 9,045 yeal, 5 hogs and 239			

WEEKLY INSPECTED KILL

There was a further drop in slaughter of livestock at 22 inspected centers for the week ended February 24. Processing of all classes was under a week earlier. More cattle as lambs were killed than a year earlier, but calf and hog totals were smaller. The hog total was almost 800,000 head below the slaughter of the same week of last year.

NORTH ATLANTIC	Cattle	Calves	Hogs	Shop
New York, Newark, Jersey City	12,122 3,713	5,382 813	38,332 18,878	44,945
NORTH CENTRAL				- 4
St. Paul-Wisconsin Group ¹	35,441 23,212 13,426	2,402 7,723 29,076 5,814 386 1,069 3,168 5,006	36,113 62,149 64,950 41,961 29,015 34,046 22,526 140,488	5,0% 31,007 22,776 7,806 18,830 33,365 24,273 48,307
SOUTHEAST4	3.761	2,429	27,256	/ / / / / / /
SOUTH CENTRAL WESTS	16,737	4,745	30,723	21,451
ROCKY MOUNTAINS	6,369	439	12,400	15,229
PACIFIC ⁷	18,463	2,726	17,631	34,340
Total Total prev. week	23,079	71,178 78,076 74,358	576,528 609,741 1,358,638	311,600 347,827 291,814

PACKII with the ence. connect MONEI

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SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Last year	24	475 561 732	19,666 19,442 21,642

We Can Supply CATTLE or CALVES

If you are in need of cattle or calves we can supply them now.

We can ship mixed cars of any grades. These cattle are country bought.

ALGONA LIVESTOCK

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WANTED: Experienced cooking room operator familiar with naphtha extraction process in rendering plant. Must be sober and dependable. Permanent position with advancement to a man with ability. W-50, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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- Prices and particulars on request. Keating Equipment Co., 30 Church St., New York 17, N.Y.

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Meat and Gravy

The "black lamp" and certain secret scientific tests were used by OPA at New York regional verification center to detect substantial quantities of counterfeit red ration coupons in the ration bank deposits of 13 meat retailers recently called in for questioning. Four of the 13 were arrested and will be arraigned on charges of buying and possessing counterfeit coupons. Possible penalties include one year in prison and \$10,000 fines on each count. Regional administrator Daniel P. Wooley said: "Retailers who might be tempted to sell meats to consumers without points, and who then attempt to make up their ration point shortages by buying counterfeit coupons, will wind up by finding themselves in jail. Counterfeits are certain to be detected."



Sheep raisers in southern Michigan have been "getting the bird" of late—and they don't like it. The guilty party, it appears, is the bald eagle, which, incidentally, is the national bird. The eagles, employing dive-bomber tactics, have been seen swooping down on sheep flocks, in many instances badly mangling their victims. Because the bald eagle is protected by federal and state law, farmers have been warned that they must obtain permits from both agencies before they can legally kill the birds.



Americans who have been stationed "down under" in Australia, will bring back with them a taste for Australian meat dishes and other foods, reports Consumers' Guide, publication of the U.S. Department of Agriculture. They may ask their wives to turn out strange dishes such as steak-and-eggs, Scotch collops, steak-and-kidney pie or oxtail-and-kidney stew—but are less likely to request other Aussie specialties such as boiled bacon, stewed liver or banana soup.



We're told that John Plevkin, a shortage-weary retail meat dealer of Bridgeport, Conn., recently hung a cow's tail above his walk-in box and attached a sign reading: "That's all that's left of the cow. No meat. But plenty of potatoes."



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

It was 43 years ago almost to the day that the Philadelphia Livestock Association was pressing for legislation which would ban the shipment of western dressed beef into the state of Pennsylvania. Representative Frank B. McClain, of Lancaster county, Pa., was consulted on the matter and advised that "it would in his judgment be wise to try to secure legislation compelling retail butchers to label Chicago beef, but not to urge the passage of a law prohibiting the shipment of dressed beef into the state," according to The National Provisioner of March 8, 1902. Such a law would be declared unconstitutional because of its interference with the Federal Interstate Commerce law, the congressman said. The livestock group refused to be swayed by this advice, however, declaring that "where doubt exists regarding the constitutionality of a law, it had better be adjudicated in order to have the matter definitely settled."

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Mayer, H. J., & Sons Co. 33 McMurray, L. H. 40 Meyer, H. H., Packing Co., The 42 Montgomery Elevator Company 35
Nobs Chemical Company
Packers Commission Co. 22 Peters Machinery Co. 28 Preservaline Mfg. Co., The 7
Rapids-Standard Co., Inc. 33 Rath Packing Company 42 Reynolds Electric Co. 31 Robins, A. K., & Co., Inc. 44 Rotary Lift Company 32
Sayer & Co., Inc
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Vegetable Juices, Inc
Weston Trucking & Forwarding Co. 44 Wilmington Provision Co. 44 Winger Manufacturing Co., Inc. 36
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